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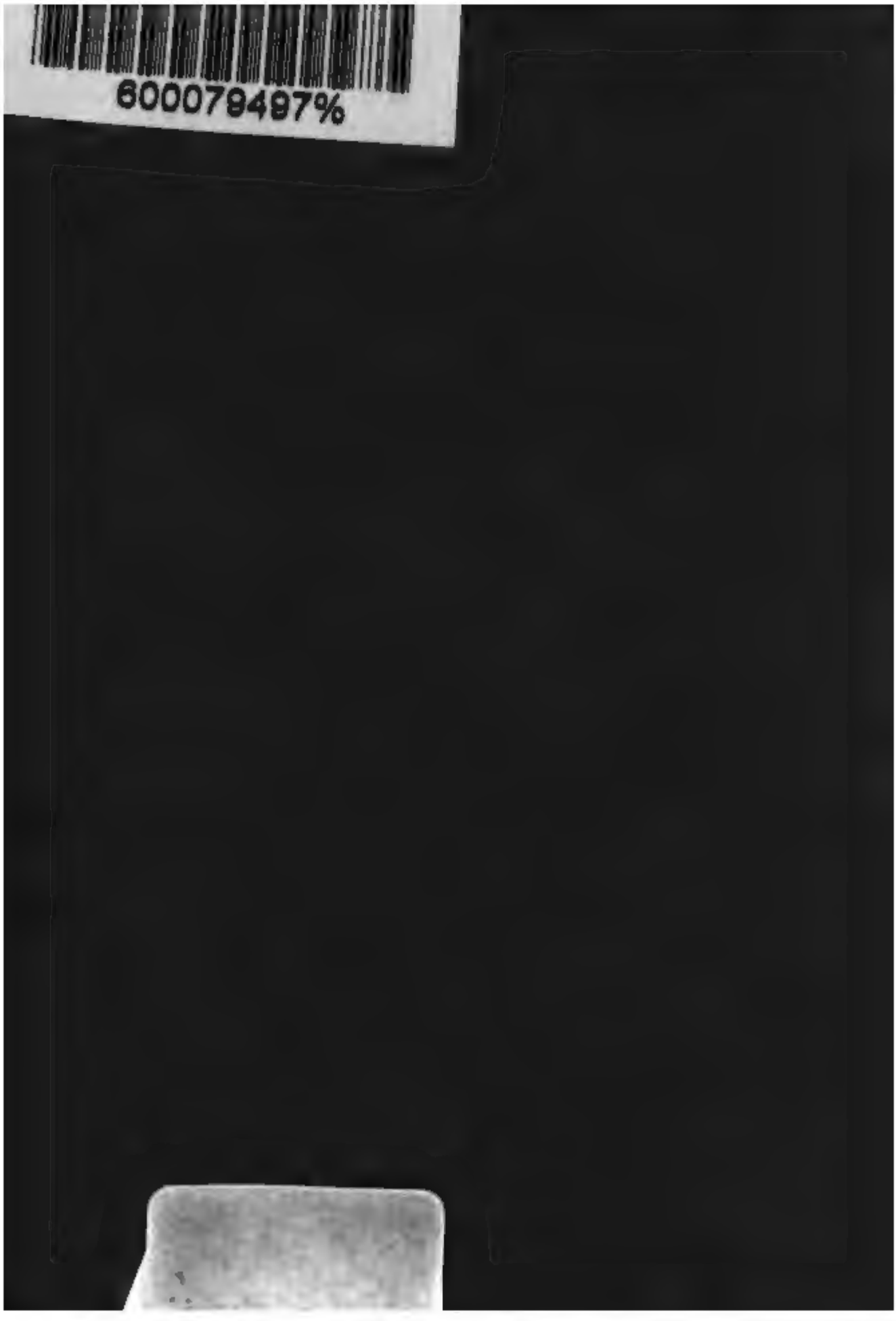
PUDDINGS AND SWEETS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By LUCY JONES

HENRY S. KING AND CO., LONDON

1877

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PUDDINGS AND SWEETS

Aunt Mary's Pudding.

One pint of milk, three ounces of bread crumbs, three eggs well beaten, two table-spoonfuls of white sugar; spread some strawberry jam, or other preserve, at the bottom of a pie-dish. Then pour the milk nearly boiling on the bread crumbs; when cool enough stir in the eggs; pour this on the preserve, grate a little nutmeg on the top, and bake half an hour.

Alexandra Pudding.

Split a dozen apricots in half, remove the stones, and gently simmer the fruit till soft in a very little water; have ready a pint of hot cream, and pour it upon the grated crumb of a penny roll, and two stale penny sponge-cakes; add three ounces of white sugar, and when nearly cold add the yolks of four eggs, well beaten, and a glass of white wine; bruise the fruit and half of their kernels; mix the fruit and other ingredients together; put a layer of puff paste round a pie-dish, pour in the pudding, and bake for half an hour.

Albert Puddings.

Half a pound of ratafia cakes, a quarter of a pound of sweet almonds blanched and pounded, six penny sponge-cakes, three glasses of white wine, a pint of rich custard, and half a pint of cream, two ounces of lump sugar rubbed on fresh lemon peel. Pour the wine on the cakes, then add the almonds and custard, bake in a buttered dish in a slow oven, or in little cups.

Apple Puffs fried in Butter.

Ten or twelve apples, according to size, six yolks of eggs, half a pound of white sugar, two lemons with their peel and juice. Peel and core the apples, which must be quartered and boiled in a very little water till tender enough to beat up; it is still better to put the apples in a jar, closely covered, and place the jar in a saucepan of boiling water, add no water to the apples. When they are cool stir in the eggs, lemon, and sugar, put back again in the jar, and boil until it seems to thicken, then pour it out to cool, add a few bread crumbs, make into small cakes, soak in butter, and fry a nice brown in hot lard.

Arrowroot Pudding.

Butter a dish and lay some sliced apples in it, mix three dessert-spoonfuls of arrowroot in half a pint of milk with an ounce of lump sugar. Set it over the

fire to boil, stirring it till thick, then pour it on the apples, flavour it with a little lemon peel if approved, bake one hour.

Albion Pudding.

Soak two penny French rolls in a pint of milk, add to it four eggs well beaten. Butter a mould and stick it all over with stoned raisins, pour in the pudding, and boil it one hour and a half.

Amber Pudding.

Beat well the yolks of four eggs, add half a pound of butter melted, half a pound of powdered white sugar, and a little essence of lemon or ratafia ; put puff paste round the dish, and bake for half an hour.

Almond Cheesecakes.

Take half a pound of sweet almonds and half an ounce of bitter ones, blanch and pound them, melt one ounce of fresh butter, add to it half a pound of sifted sugar and the yolks of four eggs, not beaten. Mix these well with the almonds, adding half a teaspoonful of essence of ratafia or a little lemon juice ; line small tins with puff paste ; put a dessert-spoonful of the mixture in, and bake half an hour. This quantity will make two dozen cheesecakes.

Apple Mould.

Pare, core, and stew six or eight large apples with lemon peel, a tea-cup half full of white sugar, and water enough to cover them ; add half an ounce of "Nelson's Gelatine." Dip a mould in cold water, pour in, and when cold turn it out.

Apple Pudding.

Put into a basin three quarters of a pound of flour, and half a pound of suet chopped fine, and a pinch of salt ; well mix, and add enough water to make a light paste ; roll it out to a quarter of an inch thick ; line a buttered basin with the paste ; peel and core some cooking apples, fill the basin quite full ; add four cloves, one ounce of sugar, and a very small piece of butter ; put another piece of paste on the top ; join the edges ; cover a cloth over the top, and put it in boiling water ; keep it boiling for two hours and a half. Serve with sugar and cream.

A Pudding for a Prince.

Blanch six bitter almonds ; add two ounces of sweet almonds ; boil them twenty minutes in enough milk to cover them ; take them out of the milk and pound them to a paste ; when the milk is nearly cold add four well-beaten eggs, half a gill of cream, and two table-spoonfuls of brandy ; rub six ounces of stale

sponge-cake to crumbs; mix these ingredients well, and beat for ten minutes, stir in two ounces of sifted sugar; butter a mould, stick it round in vandykes with dried cherries, pour in the mixture, tie it over with writing paper spread with butter, and steam fast over boiling water for two hours; turn out carefully, and serve with the following sauce: Moisten a tea-spoonful of arrowroot with a table-spoonful of cold milk; pour a gill of boiling milk upon it, and stir in a dessert-spoonful of white sugar; boil three minutes. Dissolve a quarter of a pound pot of cherry jelly, and stir in by degrees; stir till quite smooth off the fire; the sauce should be a bright rose colour.

Almond Pudding, Boiled.

Blanch and beat to a paste half a pound of Jordan almonds; add half a glass of brandy, a quarter of a pound of white pounded sugar, three ounces of very fine bread crumbs, the beaten yolks of four, and the whites of three eggs, and a pint of cream; mix well and boil for half an hour in a mould; serve with white sauce flavoured with brandy.

Apple Custard Pudding.

Peel, cut, and core twelve apples, put them in a lined saucepan with a teacup full of water and a piece of lemon peel; sweeten with moist sugar; when soft put them in a pie dish, and pour over them a

custard made by mixing a pint of milk, three eggs, and a little sugar; grate a little nutmeg over the top and bake for half an hour.

Apple Fritters without Eggs.

Mix together two large table-spoonfuls of flour, two of apples chopped fine, and one of sugar, and a pinch of carbonate of soda, add sufficient milk to make a stiff batter; put a dessert-spoonful into the pan at a time, and fry in boiling lard a light brown.

Aunt Lulu's Pudding.

Half a pound of flour, a quarter of a pound of butter, or fresh dripping, half a tea-spoonful of carbonate of soda, two ounces of sugar, and a pinch of salt; mix well together, then add one egg well beaten, and half a pint of milk; beat all together a few minutes; butter a pie-dish, and put a layer of the mixture in; spread a table-spoonful of orange marmalade over it, then add another layer of the pudding, and so on until the dish is full; bake in a brisk oven for twenty minutes. Turn out of the dish, and sift a little white sugar over.

A Nice Pudding to eat Cold.

One pint of milk, a quarter of an ounce of isinglass, one table-spoonful of ground rice, one table-spoonful of arrowroot; rub the arrowroot and rice

smooth with a little cold milk; have the rest of the milk put into a saucepan with the isinglass, an ounce of white sugar, and a few drops of ratafia or lemon; when quite hot pour it on the rice and arrowroot, then let it simmer gently ten minutes, keeping it stirred; pour it into a mould first wetted with cold water; when cold, turn it into a dish, and pour a custard over it.

American Pudding.

On half a pint of Indian corn meal, pour a quart of hot milk, stirring all the time; add a tea-spoonful of salt. When the batter is nearly cold, add three well-beaten eggs. Put the pudding into a buttered basin, and boil for two hours.

African Omelette.

A pound of giraffe marrow, slice it up and put it in a baking pot until it is melted; pour off some of the fat; then beat up twelve guinea-fowls' eggs; pour them into the pan; flavour with dried herbs if any are to be had; put some fire on the lid of the baking pot, and cook a nice light brown colour. This is only suitable for travellers in South Africa.

Apple Pudding, Baked.

Twelve apples; four table-spoonfuls of water; six ounces powdered sugar; two lemons, juice and peel;

seven yolks of eggs. Butter a pie-dish, mix and beat well together all the ingredients, and bake for half an hour. The apples must be carefully peeled and cored and cut into quarters; it is very nice placed on puff paste.

Almond Pudding, Baked.

Half a pound of sweet almonds, half a pound of suet finely chopped, a quarter of a pound of butter gently warmed, three eggs well beaten, two spoonfuls of milk or cream, six bitter almonds. Sweeten to taste. Pound the almonds after they are blanched to a smooth paste, add to them by degrees the eggs and other ingredients, lemon or nutmeg may be added. Serve on dish with puff paste.

Apple Rice.

Half a pound of rice, one quart of milk, sugar to taste, grated nutmeg, eight or ten good sized apples, two ounces of butter. Peel the apples and take out the cores; put them in a stewpan with a little sugar, and stew till tender. Boil the rice with the milk, sugar, and a little nutmeg, or lemon peel to flavour it, and when done pour it over the apples; serve hot.

Apple Snow.

Roast four or five apples that look white, work the pulp through a sieve, take the weight of one egg

of pulp and the same of white powdered sugar, and the white of an egg beat together until they become as white as snow; when nearly beaten up put as much powdered alum as will cover a sixpence, and when quite beaten put it very lightly piled on a dish. If liked, a custard may be put in the dish. If more is required a double quantity must be made; preserved strawberries can be used instead of apples if approved.

Angelica Puddings.

Two ounces of loaf sugar, two ounces of flour, two ounces of butter, and two eggs well beaten, half a pint of cream; melt the butter in the cream, bake them in cups or very small basins half an hour. New milk will do instead of cream. Put a little angelica at the bottom of each cup.

Apple and Arrowroot Pudding.

Peel some apples and stew them some time with a little water till quite soft, then rub them through a sieve with a little butter, sugar, and lemon peel. Mix a dessert-spoonful of arrowroot with a very little cold water. Boil one pint of milk, mix it with the arrowroot, add sugar, grated lemon peel, and a little piece of butter. Boil it a few minutes till thick; set it by the fire till nearly cold, then add to it the yolks of four eggs well beaten, and lastly, the whites whipped

to a strong froth, this makes it rise like a souffle. Put the apples at the bottom of the dish, the arrow-root pudding at the top. Bake in a gentle oven. Half the quantity is enough for a small party.

Boiled Batter Pudding.

Six ounces of flour, half a salt-spoonful of salt, two eggs, as much milk as will make the batter of the consistence of thick cream; batter and flour a basin that will just hold it; tie it over tight with a well-floured cloth; put into boiling water, and keep it boiling one hour and a half. Cold butter and sugar may be served with it, or raspberry vinegar.

Brandy Pudding.

Six ounces of raisins stoned, six thin slices of French roll, two ounces of macaroons or ratafia cakes, one pint of milk, four eggs, half a nutmeg, one lemon rind finely grated, two glasses of brandy; line a mould, which has been rubbed over on the inside with butter, with some of the raisins, then slices of French roll, next to which put the cakes, then the fruit and roll, and so on until the mould be full, sprinkling between the layers the brandy. After the eggs are well beaten, add them to the milk, and sweeten to your liking, putting in the lemon peel and spice; then butter a piece of paper and cover over the top of the mould, which must be quite full (put

more bread or cakes should it not be so), tie a well-floured cloth tightly over, and boil one hour. Keep the mould the right side up.

Boiled Lemon Pudding.

Eight ounces of bread crumbs, six ounces of suet, eight ounces of sugar, the rind and juice of two lemons, the yolks of four, and whites of two eggs; mix well and boil an hour and a half.

Boston Pancakes.

One pint of cream or milk, five table-spoonfuls of flour, six yolks of eggs, one salt-spoonful of salt; four whites of eggs beaten to a froth; mix all well together, and fry them either in fresh butter or lard; strew between each a little sugar and spice if approved.

Bridesmaid's Pudding.

Line a flat dish with puff paste and spread over it a variety of preserves, with candied lemon cut very fine, then fill up the dish with the following mixture: Four ounces of clarified butter, four ounces of pounded lump sugar, one ounce of sweet and half an ounce of bitter almonds, blanched and pounded, the yolks of five and whites of two eggs. Pour it into the dish, and bake it in a moderate oven.

Brown Pudding.

Take half a pound of raisins stoned and chopped, three quarters of a pound of beef-suet chopped very fine, two eggs, three spoonfuls of flour, three spoonfuls of sugar, a little nutmeg, mace, and cinnamon, and a little salt. Let it boil four hours tied in a cloth.

Boat Race Pudding.

Take six penny sponge-cakes and lay them one on the other in a dish, put twelve ratafia cakes on the top, then sprinkle one glass and a half of sherry over them, blanch twelve Jordan almonds and cut them in long strips and stick them in the cakes. Make a custard of one tea-spoonful of Oswego, one egg and half a pint of milk, and four good-sized lumps of sugar; pour the custard hot over the cakes; a little vanilla or lemon peel may be added to the milk if approved. Serve cold.

Bakewell Pudding.

Half a pound of butter, eight yolks of eggs, two whites of eggs, half a pound of powdered white sugar, cover a pie-dish with puff paste, put a layer of any kind of preserve about an inch thick; gently melt the butter, add that to the eggs; when nearly cold beat all well together and flavour with almond

essence; pour the mixture into the dish about an inch thick; bake it about an hour in a moderate oven.

Beresford Pudding.

Half a pound of suet chopped fine, one pound of raisins stoned, six eggs, six ounces of sifted white sugar, three spoonfuls of flour, a quarter of a nutmeg. Beat the eggs well and add the other ingredients, wet the mould or basin with a little water and sift flour over it. To be boiled four hours and a half.

Baked Batter Pudding.

Take six ounces of flour, three eggs, and a pinch of salt, and by degrees as much milk as will when well beaten make it the consistence of thick cream; pour into a pudding dish and bake three quarters of an hour.

Buckingham Pudding.

A quarter of a pound of grated bread, a quarter of a pound of grated apples, a quarter of a pound of finely chopped suet, a quarter of a pound of currants, three eggs well beaten, a little nutmeg and lemon peel, a spoonful of almond brandy sweetened; boil in a mould or basin for one hour and a half.

Biscuit Pudding.

Take a quarter of a pound of butter; beat it

until it is like cream; the yolks of two eggs must be well beaten with the butter; a quarter of a pound of sugar; a few lumps to be rubbed on the outside of a lemon; add a quarter of a pound of flour; all to be beaten together; butter some small cups; pour in the puddings and bake twenty minutes. Serve with wine sauce.

Bole Comadree Pudding.

Extract a cupful of milk from two cocoa-nuts, and set it aside; make a syrup of half a pound of sugar; mix into it half a pound of finely sifted rice flour; fry with the yolk of an egg the scrapings of the cocoa-nuts; add half a pound of treacle and a few grains of aniseed; then mix the whole together; when the oven is well heated pour the mixture into a well buttered dish and bake until set.

Bread and Butter Pudding, Boiled.

Four eggs well beaten, one ounce of lump sugar, a quarter of a pound of currants, a quarter of a teaspoonful of salt; butter a basin well, put in a sprinkle of currants all round, then a layer of bread and butter, and so on until the basin or mould be nearly full; then add to the eggs a quart of milk with the sugar. Boil for an hour and a half gently.

Boston Apple Pudding.

One and a half dozen of apples, one lemon, four yolks of eggs, two whites of eggs; stew the apples in as little water as possible; add to them a small piece of cinnamon, two or three cloves; when quite done pass through a sieve; when cool add the eggs and sweeten to taste; line a pie-dish with nice puff paste, pour the mixture in, and bake half an hour.

Batter Pudding, Baked. (Common.)

One pint of milk, six spoonfuls of flour, two eggs well beaten, half a salt-spoonful of salt; beat all well together; butter a pie-dish and pour in the batter; bake a nice brown colour. Serve with moist sugar or preserve.

Bread Pudding. (Small and Plain.)

Four ounces of bread grated, two eggs, two ounces of sugar, two ounces of suet, one pint of milk, and a little lemon and nutmeg; mix all together, and bake about half an hour.

Balsham Apple Pudding.

Make a pint of apple sauce (not too thin); when it is cold add a large tea-cupful of rice milk, well boiled (also cold), the yolks of three eggs, well beaten; sugar, nutmeg, or grated peel to your taste; put a paste in the bottom of the dish; pour in the mixture, and bake it half an hour.

Baron Brack.

Three pounds of flour; make a hole in the centre and put in four table-spoonfuls of good yeast and a pint of warm milk; set it to the fire to rise for half an hour, then break four eggs, melt half a pound of butter, six ounces of lump sugar, some carraway seeds, or one pound of currants; fill small tins half full; let it stand an hour before it is put into the oven, by the fire, as it should rise to the top of the tin; it should be baked in a quick oven, and not stand too long.

Bachelor's Pudding.

Take a table-spoonful of flour, the same of bread crumbs, and butter worked to a cream, ditto of currants or Sultana raisins, a dessert-spoonful of sugar, as much ginger and salt as will lie on a sixpence; mix well together; add one egg, well beaten, and a table-spoonful of milk; boil in a floured cloth or buttered basin for three quarters of an hour.

Blanc Mange.

Put a quart of milk, a quarter of a pound of white sugar, one ounce and a half of isinglass, and the rind of half a lemon into a clean saucepan; boil gently until the isinglass is dissolved; stir for about ten minutes; pour it through a sieve, and put it in a mould that has been filled with cold water for several

minutes, or a well-oiled mould. Turn it out carefully when cold, and serve with preserve.

Bread Fritters.

Make a batter with a pint of milk, one egg, and a quarter of a pound of flour; cut several slices of bread rather thin; spread half of them with jam of any kind, and cover with the other slices; cut into half or in long pieces; dip them in the batter, and fry in boiling lard or butter until a pale brown colour; place on a dish and sprinkle sugar over.

Black Cap Pudding.

Butter a mould well and strew it thickly with currants; then make a batter with three eggs well beaten, three heaped table-spoonfuls of flour, a pint of new milk, and a pinch of salt; boil one hour. Tie a cloth tightly over the basin, and serve with sweet sauce.

Bombay Toast.

First beat up well the whites of three eggs; then add three yolks and beat together; add a breakfast-cup of milk; in this soak three rather thick slices of bread, which when well soaked fry with a little lard or butter. Make a syrup of lemon juice and sugar; pour it over the pudding.

Bombay Pudding for the Nursery.

Put half a large breakfast-cup of milk into a saucepan with a little spice, on a slow fire; when the milk bubbles take out the spice, and stir in about two table-spoonfuls of sugar till it dissolves; then pour in a breakfast-cup of semolina, slowly stirring all the time till it becomes a thick paste; then take the saucepan off the fire, and let it stand till the paste is cold, when three eggs must be broken into the pudding and well mixed in, then rolled out, cut into pieces, and fried. Make a syrup with lemon juice and sugar, and pour over.

Baked Apple Dumplings.

Mix a pound of flour, one ounce of pounded white or brown sugar, six ounces of butter, and two ounces of lard, a pinch of salt, and nearly half a pint of water, and one well-beaten egg. Roll out the paste in pieces large enough to enclose a good-sized apple; peel and core the apples, and place one in each piece of paste; bake for half an hour. Serve with sugar and cold butter.

Bath Pudding.

One ounce of ground rice, four ounces of flour, one ounce of sweet almonds blanched and pounded, one ounce of lemon, and two ounces of candied orange peel, four ounces of moist sugar, four ounces of

currants, half a tea-spoonful of powdered cinnamon, a tea-spoonful of powdered ginger, three eggs well beaten, six ounces of beef-suet chopped fine, and a gill of milk. Mix all together, and beat for fifteen minutes. Butter a basin, put in the pudding; tie it over with a cloth, put it into boiling water, and boil fast for three hours and a half. Serve with sifted sugar.

Boiled Apple Dumplings.

Put in a basin a pound of flour, and half a pound of beef or mutton suet chopped fine; add half a tea-spoonful of salt; mix into a light paste with cold water; roll out into small pieces a quarter of an inch thick; peel and core several large apples; enclose one in each piece of paste, and boil them in a cloth, or without, for half an hour.

Blackberry and Apple Pudding.

Make a light pudding paste with three quarters of a pound of flour, and six ounces of suet or dripping, half a tea-spoonful of salt, and the same of carbonate of soda; well mix with cold water; line a buttered basin with the paste; have ready a pint of ripe blackberries, and four or five apples peeled and cored; add two large spoonfuls of moist sugar; place the fruit in the basin; cover the top with paste; secure the edges; tie a cloth over, and boil the pudding for two hours.

Barley Pudding.

Steep over night a tea-cupful of barley freed from the husks, in a pint of milk or half a pint of water to swell it. Place it next morning in a buttered pie-dish, with a large spoonful of sugar; add a pint of boiling milk; grate a little nutmeg over the top, and bake slowly for an hour.

Bilberry Pudding.

Make a light suet crust with three quarters of a pound of flour dried, half a tea-spoonful of carbonate of soda, and half a pound of beef-suet chopped very fine. Mix well with enough cold water to make a light dough; line a buttered pudding-basin with the paste; then fill to the top of the basin with picked bilberries, quite fresh gathered, and two table-spoonfuls of brown sugar. Boil for two hours. Serve with plenty of cream.

Black Currant Pudding.

Take half a pound of flour, a pinch of salt, and a quarter of a pound of suet cut fine. Mix with a small cupful of cold water; flour a paste board, roll out the paste, and line a buttered basin with it, leaving enough paste to form a lid. Have ready some fresh black currants stripped from the stalks; fill the basin; put the lid of paste on, securing the edges well; tie a

floured cloth over; and place in boiling water; keep boiling two hours.

Brighton Pudding.

Take eight ounces of boiled potatoes, two ounces of butter, the yolks and whites of two eggs, a quarter of a pint of cream, one large spoonful of white wine, a pinch of salt, the rind of half a lemon, and the juice of a whole one, half an ounce of sweet almonds blanched and pounded, two ounces of sugar, and two ounces of candied peel. Beat all to a froth; put a puff paste round a dish; pour in the pudding, and bake.

Brazenose College Pudding.

Half a pound of bread crumbs, six ounces of beef-suet, six ounces of stoned raisins, two table-spoonfuls of moist sugar, two large spoonfuls of flour, half a tea-spoonful of mixed spice, half a salt-spoonful of salt, three drops of essence of lemon or almonds, four figs chopped fine, two eggs well beaten, a glass of sherry, and nearly half a pint of milk. Mix the dry ingredients well together; then add the eggs and milk; put the pudding into a well buttered basin, and boil two hours and a half. Serve with wine sauce.

Banana Omelette.

Take several ripe bananas, peel them and cut into pieces about three inches in thickness; make a light

batter with two eggs, a pint of milk, and three table-spoonfuls of flour. Fry the bananas in the batter a nice light brown colour.

Christmas Pudding.

Suet chopped fine twelve ounces; Malaga raisins, stoned, twelve ounces; currants washed, picked, and dried, sixteen ounces; bread crumbs six ounces; flour six ounces; eggs, six, well beaten; half a nutmeg grated, a small tea-spoonful of mixed spice, a tea-spoonful of salt, half a pint of milk, moist sugar eight ounces, candied lemon and orange peel two ounces, citron one ounce. Mix all the dry ingredients together; beat the eggs well, and add the milk to them by degrees, and mix all together, stirring it well; butter a basin or mould; fill it quite full of the mixture; tie a clean linen cloth over the top, and boil eight hours. Serve with brandy sauce, or pour a wineglassful of brandy over the pudding, and set it alight.

Chocolate Tartlets.

Fourteen deep tartlet pans, lined with thin puff paste; then beat two eggs, an ounce of butter beaten to a cream, one and a half ounce of sugar, and two ounces of scraped vanilla chocolate. Beat it all together in a basin for a quarter of an hour; pour the batter so made into the tins lined with paste; they must be only half full; powder them with white *sugar,* and bake them very lightly.

Cheap Pudding.

Take half a pound of flour, half a pound of chopped suet, half a pound of currants, and a quarter of a pound of treacle. Dissolve in half a pint of milk half a tea-spoonful of carbonate of soda; mix all well together, and boil in a buttered basin for three hours. Serve with brown sugar.

Chocolate Pudding.

A quarter of a pound of Chocolate "Menier," a large cup of cream, half an ounce of gelatine, two ounces of white pounded sugar, the whites of four eggs, and the yolks of two. Dissolve the gelatine, and add to it the grated chocolate and other ingredients, the eggs to be whisked to a froth. Line a dish round the edge with puff paste, pour in the mixture, and bake in a moderate oven three quarters of an hour.

Chester Pudding.

A quarter of a pound of loaf sugar, two ounces of butter, four eggs, six bitter and twelve sweet almonds pounded, the rind and juice of one lemon. Put the batter into a stewpan with the grated rind and juice of the lemon, the sugar, yolks of the eggs, and the almonds blanched and pounded; stir them over the fire till hot. Line a dish with puff paste, pour in the mixture, and bake it about half an hour. Beat up

the whites of the eggs to a froth, mix a little white sugar with them, and pour it over the pudding. Put it in a cool oven for a few minutes; then serve.

Cerito Pudding.

Put some ratafia cakes into a mould with thin slices of sponge-cake, and on each slice spread apricot jam; pour a glass of sherry and half a glass of brandy or ratafia over the cake. Place in different parts of the pudding some candied peel, and ornament the top with dried cherries. Do not fill the mould more than three parts full, but have some warm blancmange to pour over the cake.

Cabinet Pudding.

Over six sponge-cakes pour sufficient sherry to soak them; beat up six new-laid eggs with a quart of new milk, a little nutmeg, and white sugar; put the cakes into the custard without beating them together, and turn the whole into a well-buttered mould; tie a paper over the top, and steam for an hour and a quarter. Serve with this sauce: Beat up the yolks of two eggs, two table-spoonfuls of white sugar, and a wineglass and a half of sherry. Mix well together; simmer gently; serve hot.

Cheshire Puddings.

Strain some cheese curd from the whey, and beat

half a pint of it fine; add two large spoonfuls of flour, the white of one egg, and the yolks of two, a spoonful of orange-flower water; nutmeg and sugar to taste. Make into small cakes, and bake in a hot oven a quarter of an hour. Serve with sweet sauce flavoured with wine or lemon.

Cheese Pudding.

One large slice of bread soaked in milk, three table-spoons of grated cheese, one ounce of butter, two beaten eggs, a little salt, red pepper, nepaul (the best), and mustard. Bake in a shallow dish.

Citron Puddings.

Mix a table-spoonful of flour smooth with a little milk; then add half a pint of cream, four ounces of white sifted sugar, five sweet almonds and one bitter, pounded and blanched, two ounces of citron cut thin, and three eggs well beaten to a froth, leaving out the white of one. Butter five small moulds; nearly fill them with the mixture, and bake in a quick oven about a quarter of an hour. Turn out, and serve with wine sauce.

Clarence Pudding.

Take a basin that will hold rather more than a pint; butter it well, and lightly sprinkle with flour; stick some sultana raisins all round it; grate a French

roll, and put part of it in the basin; then a few more raisins, and two ounces of candied peel, cut fine; then the rest of the roll; pour a glass of brandy over it; beat four eggs and put them to a pint of milk, sweetened with white sugar. Pour slowly into the basin, and let it stand half an hour. Cover over the top, and boil or steam for an hour.

Canadian Pudding.

Beat up the yolks of three eggs, with four table-spoonfuls of powdered loaf sugar; add the juice of two lemons, and a table-spoonful of corn-flour dissolved in a little cold water. Put this mixture in a thin pie-crust, and bake in a moderately hot oven. Beat up the whites of the eggs to a stiff froth; and after the pudding is baked and cooled a little, drop the white of an egg and a little white sugar on the top; return the pudding to the oven for a few minutes.

Cherry Pudding.

One pint of milk, three table-spoonfuls of flour, one ounce of butter. Mix the flour to a smooth paste with a little milk; then add the rest of the milk, and two eggs well beaten, and a pinch of salt. Take the stones from a pound of Kentish cherries; stir them into the batter. Put it in a buttered basin, tie a cloth over the top, and boil for two hours. Serve quickly.

Cambridge Pudding.

Take a pound of flour, a dessert-spoonful of Borwick's egg powder, three ounces of white sugar, six ounces of good dripping, a pinch of salt, a teacupful of sultana raisins, or currants, and an ounce of candied peel, cut fine. Mix well together; then stir in half a pint of milk; pour into a buttered dish, and bake rather more than half an hour.

Currant Pudding, Baked.

Take eight ounces of bread crusts or biscuits, either, well pounded, and then soaked for twelve hours in a pint of milk; then add two quarts of milk, beat up two eggs; add a glass of wine or a table-spoonful of brandy, half a nutmeg grated, eight ounces of currants well cleaned, and two ounces of sugar. Mix all together, and bake in a dish for one hour. Sprinkle over with pounded sugar, and pass the salamander over.

Common Pudding.

Cut up a stale loaf of bread the day before it is required; put it to soak in a pan of cold water; squeeze the water out through a colander. Put the bread in a pan with two ounces of suet chopped fine, two table-spoonfuls of flour, half a tea-spoonful of grated ginger; beat well up with a fork. Mix half a

pound of treacle with a little warm milk; then stir all together, and boil three hours in a cloth, basin, or mould. This will make a very large pudding.

Custard Pudding, Baked.

Boil a pint of milk with three large lumps of white sugar, a stick of cinnamon, or a piece of lemon peel, whichever flavour is preferred; beat two eggs well and pour the milk on them hot, but not boiling. Grate a little nutmeg on the top of the pudding, and bake for half an hour.

Cumberland Pudding.

Mix six ounces of grated bread, the same of currants well cleaned, beef-suet finely chopped, and apples cut small, four ounces of white sugar, and four eggs, half a grated nutmeg, the rind of a lemon, minced fine, and a little candied peel, cut thin. Add a pinch of salt; mix all well together; put into a well-buttered basin, cover with a floured cloth, and boil three hours. Serve with lemon sauce.

Cottage Pudding.

Peel two pounds of potatoes, boil and mash them smooth with a pint of milk, two ounces of moist sugar, two ounces of currants or raisins, one egg well beaten, and half an ounce of butter or dripping. Bake about three quarters of an hour.

Canterbury Pudding.

Line a buttered pie-dish with sponge-cake cut in thin slices; take a quart of ripe green gages, split and stoned, and a few of the kernels blanched; add five ounces of white sugar, and make alternate layers of fruit and cake, letting the last one be of fruit. Bake in a brisk oven half an hour.

Caffre Land Pudding.

(From the receipt of a great traveller.)

Take a handful of raisins and put them in a sauce-pan, just cover them with water, add a spoonful of sugar, some spice and orange peel cut in slices; then add several handfuls of biscuit powder, and boil it slowly over the fire for a quarter of an hour. The biscuit powder is the remains and crumbs of the following receipt after it has been kept some time. Take ten pounds of butter and a hundred pounds of brown sifted flour; rub the butter into the flour, and make it into bread; take small pieces and make them into small loaves or biscuits, and well bake. This will keep several months.

Castle Puddings.

Beat up two eggs with their weight in flour and good fresh butter and loaf sugar pounded; add two or three drops of essence of lemon. Beat it half an

hour with a fork; then put it into little cups, and bake in a moderately quick oven. Serve with wine sauce. *N.B.*—Mix the flour, sugar, and butter in a dish, and set it a little distance from the fire till the butter is melted; then add the eggs, and beat all together; the eggs to be beaten first as well.

Carrot Pudding, Baked.

Take a penny loaf, grate and weigh it; take the same quantity of raw carrot grated. Mix them well together; then add the yolks of four and whites of two eggs, half a nutmeg, and a little salt, a quarter of a pound of butter melted, one quarter of a pound of sugar, a spoonful or two of flour. Beat all well together; then put into a dish and bake it. Serve with melted butter and wine sauce.

Currant Dumplings.

For each dumpling, take three table-spoonfuls of flour, two of finely-chopped suet, and one of currants, a pinch of salt, and as much water or milk as will make a *very* thick batter. Tie the dumplings in well-floured cloths, and boil one hour; or they may be dropped into boiling water without cloths.

Cocoa-nut Rice Pudding.

Soak a breakfast-cupful of rice in water until quite soft; scoop out the contents of a hard cocoa-nut; ex-

tract all the milk, with a little boiling water; then boil the rice in it; sweeten to taste. Pour the mixture into a battered pudding-dish, and bake slightly.

Charlotte Russe.

Half an ounce of isinglass dissolved in a pint of new milk; sugar to taste; flavour with vanilla; one pint of cream whipped to a strong froth when the isinglass and milk have cooled and become a little thick. The frothed cream must be held high, and poured with force into the bowl containing the milk and isinglass, whipping it the whole of the time. Grease the mould with butter; put ginger biscuits in each flute, and a few at the bottom. Pour the mixture into the mould when nearly stiff and cold.

Chancellor's Pudding.

Butter a pudding-mould half an inch thick; stick large raisins stoned as thickly as possible in the butter; put in next a layer of fine bread-crumbs half an inch thick; strew a tablespoonful of moist sugar over, then a layer of currants; strew over them candied peel sliced thin, and a little grated nutmeg; then another layer of crumbs and sugar, and so on, until the mould is three parts full. Beat ten eggs; add to them a glass of brandy; fill the mould with this, and steam the pudding for two hours and a half. Serve with arrow-root and brandy sauce.

Carraway Seed Pudding.

Take a pound of rice, a tea-spoonful of carraway seeds, and a pinch of allspice. Mix these well together, and tie them up in a cloth, allowing room for the rice to swell. Put it into fast boiling water, and let it boil an hour. Serve with moist sugar or treacle.

Common Whole Rice Pudding.

Half a pound of whole rice, well washed; three pints of milk; a quarter of a pound or two ounces of butter, cut into pieces; two large spoonfuls of moist sugar, and a little grated nutmeg. An hour and a half will bake it.

Curd Puddings.

Turn two quarts of milk to curd; press the whey from it; rub through a sieve; and mix four ounces of butter, the crumb of a penny loaf, two spoonfuls of cream, and half a nutmeg, a small quantity of sugar, and two spoonfuls of white wine. Butter little cups or small patty-pans, and fill them three parts. Orange-flower water is an improvement. Bake them with care.

Curd Pudding, Boiled.

Rub the curd of two gallons of milk well drained through a sieve; mix it with six eggs, a little cream, two tea-spoonfuls of orange-flower water, half a

nutmeg grated, flour and bread-crumbs, each three spoonfuls, currants and raisins half a pound of each. Boil an hour in a thick well-floured cloth.

Charlotte Pudding.

Cut as many very thin slices of white bread as will cover the bottom and line the sides of a pie-dish; but first rub it with butter; put apples in thin slices into the dish in layers, till full, strewing sugar between, and bits of butter; soak as many thin slices of bread as will cover the whole in warm milk, over which lay a plate to keep the bread close on the apples. Bake slowly three hours.

Connie's Pudding.

Two eggs; Oswego made the thickness of cream; the juice of one or two oranges, and the grated peel of one lemon, mixed with pounded white sugar. Line a pie-dish thinly with puff paste, and pour in the mixture, and bake for twenty minutes.

Children's Pudding. (J. H. Walsh.)

Three quarters of a pound of flour, a quarter of a pound of treacle, half a pound of suet, half a pound of currants. Boil three hours.

Cottager's Pudding.

Take a basin or any earthenware mould, the size

you wish your pudding to be; line it entirely with moderately thin slices of bread, cutting off the crust; sweeten and boil tender a quart or more of blackberries (or any juicy garden fruit will do); pour the fruit boiling hot on the bread; put a layer of crumb of bread on the top, and quickly cover it over with a plate or saucer to shut in the steam. When quite cold this will turn out a firm pudding. Sift a little white sugar over the top.

Cream à la Mode.

Grate the peel and squeeze the juice of a large lemon; dissolve one ounce of isinglass, and half a pound of loaf sugar in half a pint of water; when boiled add two glasses of white wine; strain it hot upon the lemon; stir it well; by degrees add one pint and a half of cream; stir it till cold.

Custard Pudding. (Rich.)

One table-spoonful of flour, one pint of milk or cream, five yolks of eggs, one table-spoonful orange-flower water, one tea-spoonful of noyeau, half salt-spoonful of pounded cinnamon. This pudding will require a basin well buttered that will exactly hold it, and must be tied over with a cloth well floured; place in boiling water, in which it is best to keep it turned about for a few minutes. Any preserved fruit may be

placed upon or around it, with sweet sauce as an accompaniment.

Custard Pudding.

One pint of milk, three ounces of bread crumbs, three eggs well beaten ; sweeten to taste. The milk must nearly boil, and be poured on the bread crumbs and covered with a plate until cold ; then stir in the eggs, and flavour in any way that may be approved. Almonds chopped fine are an improvement.

Conservative Pudding.

A quarter of a pound of ratafia and macaroon cakes mixed, four sponge biscuits, the yolks of eight eggs, half a pint of cream, and a glass of brandy, well beaten together, the cakes being soaked in the cream and brandy. Butter a quart mould; place dried cherries or stoned raisins in a pattern over it ; pour in the mixture ; and place the mould in a stewpan surrounded by water, and let it simmer an hour and a half.

Carrot Pudding.

Half a pound of carrots grated fine, half a pound of bread crumbs, half a pound of suet, half a pound of flour, half a pound of currants, two good table-spoonfuls of treacle, half the rind of a lemon grated. Mix all well together, and boil three hours.

Cocoa-nut Pudding. (Soyer's.)

Remove the shell of the cocoa-nut and cut the brown skin away; cut the nut in pieces and place it in cold water; remove it and wipe it dry. Grate about a quarter of a pound of a large one very fine; place in a basin a quarter of a pound of powdered white sugar, and three ounces and a half of fresh butter; stir them together until it becomes like cream. Add to it a table-spoonful of brandy, and about four drops of essence of vanille; place the white of six eggs into a bowl, and beat them well; then add gradually the butter and sugar, which keep stirring at the same time; add by degrees the cocoa-nut. Cover a pie-dish with puff paste; place the mixture in it and bake in a moderate oven for about half an hour. Glaze it with powdered sugar.

College Puddings.

Take a quarter of a pound of flour or grated biscuit, a quarter of a pound of currants, a quarter of a pound of suet finely chopped, a spoonful of sugar, and a little nutmeg. Mix them together; take the yolks of three eggs and make the puddings up into balls. Fry them in fresh butter, and serve with sweet sauce.

Derby Pudding.

A quarter of a pound of currants, one pint of milk,

two ounces of loaf sugar, four yolks of eggs, three whites ditto, one bay leaf and a little spice boiled in the milk about ten minutes. Have ready cut six slices of thin bread and butter; strew the currants between them, and pour the custard over it. Or it may be made in a dish with jam on thin puff paste.

Devonshire Pudding.

Six ounces of grated bread, six ounces of currants, six ounces of beef-suet finely chopped, six ounces of apples finely chopped, six ounces of lump sugar, six eggs, half a nutmeg, one salt-spoonful of salt, two ounces of citron cut small, two ounces of candied orange peel cut small, two ounces of candied lemon peel cut small; the rind of a small lemon either grated or cut very small. Mix well together and put into a basin well buttered; cover close with a floured cloth, and boil from two hours and a half to three hours. Serve with sweet sauce.

Delhi Pudding.

Three table-spoonfuls of arrowroot, one and a half ounces of sweet almonds pounded, one ounce of butter; all mixed up together in half a pint of milk. Have a pint of milk on the fire, and when boiling pour into the above mixture; stir till thick, then put in a mould to get cold.

Dunkerque Pudding.

One egg, a tea-cupful of milk, six slices of French bread about half an inch thick; beat the egg and add it to the milk; lay the slices of bread in it until they have soaked up the mixture; fry in a clean pan with a small piece of butter until a light brown colour. Sift sugar over and serve hot, or place preserve on the slices.

Dr. Horner's Oatmeal Pudding.

Two pounds of oatmeal, half a pound of raisins, half a pound of currants, one ounce of suet, six eggs. Soak the oatmeal in milk; add sugar according to taste; put a very little salt; it may be flavoured with nutmeg or lemon peel; butter a pie-dish, and pour in the mixture. Bake it in a gentle oven.

Date Pudding.

Half a pound of dates, half a pound of bread crumbs, five ounces of suet, six ounces of white sugar, two eggs, a pinch of salt, and a little nutmeg. Chop the suet and dates fine, mix all together, and boil four hours.

Dried Normandy Pippins.

Place a pound of Normandy pippins in a deep pie-dish; cover them with cold water, and let them

remain in soak all night; in the morning add a pint of water, a quarter of a pound of brown sugar, and six cloves. Cover the pie-dish over, and bake in a slow oven for two hours. They are excellent eaten with boiled rice, or blancmange, or custard.

Dutch Pudding.

Melt half a pound of butter in half a pint of milk; when warm add two small spoonfuls of yeast; pour it on to one pound of flour, half a pound of currants, and a quarter of a pound of sugar, and a little spice. Let it stand half an hour; then beat up with it four eggs. Bake in a brisk oven one hour.

Dutch Custard Pudding.

Line a pie-dish with a border of puff paste; then lay in a pint and a half of fresh raspberries, mixed with three ounces of powdered sugar; whisk six eggs with three ounces more sugar, and pour it over the fruit. Bake the pudding in a moderate oven half an hour.

Don Juan Pudding.

Blanch and pound up a pound of sweet almonds with a dessert-spoonful of rose water; then add the yolks and whites of six eggs. Beat all together well for half-an-hour; pour the mixture into a rich paste, and bake in a moderate oven.

Dame Jones's Pudding.

Take stale sponge or pound cake too dry to eat, two ounces of currants well washed and dried, half an ounce of mixed candied peel; put the cake with six little ratafia cakes in a pint basin; lay a slice of fresh butter and some pounded white sugar over your cake; set over the fire a pint and a half of new milk, a stick of cinnamon, a piece of fresh lemon peel, and two or three lumps of sugar; when the milk boils, strain and pour over the cake sufficient to soak it well, but not to stand above it. Make a standing crust of flour and water, cut out the edges when you have lined your dish, beat up four eggs, add to the soaked cake the rest of the milk to fill the dish, stir all well together. Bake half an hour; as soon as done stick it with blanched almonds.

Eastbourne Pudding.

Two eggs well beaten, two table-spoonfuls and a half of flour, half a pint of milk; mix the flour smoothly with the milk; then add the eggs and a pinch of salt; butter a pie-dish well; put a layer of stewed apples at the bottom of the dish; beat the batter for ten minutes, then pour it on the apples. Bake in a brisk oven for twenty minutes. Serve quickly, hot.

Edinburgh Pudding.

Take half a pound of bread crumbs, half a pound of fresh butter, half a pound of white powdered sugar, and mix together; add a quarter of a pound of orange or lemon marmalade, and four well-beaten eggs. Beat all well together, and bake in a buttered mould for three quarters of an hour. Serve with brandy sauce, or dry with white sugar.

Economical Pudding.

One pound of flour, half a pound of chopped suet, half a salt-spoonful of salt, a quarter of a pound of currants; mix well together. Moisten the pudding with sufficient milk or water to make rather a stiff paste; tie it up in a floured cloth; put it into boiling water, and boil for two hours and a half.

Egg Pudding.

Break four eggs, put the yolks and whites carefully into different basins, add to the yolks four table-spoonfuls of white sugar, and two of flour; flavour with a little grated lemon peel, and beat it for five minutes; then whisk the whites of the eggs to a stiff froth; mix with the yolks, and pour into a buttered basin or dish. Bake ten or a few more minutes.

Easter Plum Pudding.

The yolks of seven eggs, and six whites; three quarters of a pound of best raisins, a quarter of a pound of currants, three quarters of a pound of finely grated bread crumbs, half a pound of finely chopped beef-suet, a pinch of salt, two ounces of sweet almonds, blanched and pounded. Mix all well together, adding the eggs last. This pudding may be mixed some hours before being boiled. It requires boiling for four hours.

Everlasting Cheese Cakes.

A quarter of a pound of sifted white sugar, a quarter of a pound of fresh butter, six yolks of eggs, the juice of three lemons, and grated rind of two; add a stale penny sponge-cake crumbled. Put all together in an enamelled saucepan, and simmer it until it is like honey. Line some small patty-pans with puff paste; put in a large dessert-spoonful of the cheesecake, and bake twenty minutes.

Eliza's Bread Pudding.

One pint of bread crumbs, half a pint of milk, five eggs well beaten, a little lemon peel and nutmeg, sugar to taste. Make the milk quite hot and pour upon the bread crumbs; cover over with a plate; when nearly cold add the eggs and spice. Butter a

mould or basin, pour the mixture in, cover the top with a piece of buttered paper, tie over with a cloth, and boil constantly one hour. Serve with wine sauce.

Excellent Pudding.

Cut thin slices of bread and butter without crust; spread apricot or orange or lemon marmalade on each slice; lay them in a well-buttered basin, and pour over a well-seasoned custard; let it stand for an hour, then steam or boil for an hour. Serve with wine sauce.

Essex Pudding.

Mix with a quarter of a pound of mashed potatoes half a pound of boiling apples, minced, four ounces of brown sugar, three eggs, and the juice and grated peel of a lemon. Place it in a well-buttered dish, and bake half an hour.

Exeter Pudding.

Put in a basin ten ounces of fine bread crumbs, four ounces of sago, seven ounces of suet chopped fine, six ounces of moist sugar, the peel of half a lemon grated, a wine-glass of rum, and four eggs; stir for a few minutes with a spoon; add three more eggs, and four table-spoonfuls of thick cream; mix well, and it is then ready to fill the mould. Butter the

mould well; strew a few bread crumbs on the butter, cover the bottom of the mould with ratafias; then cut six sponge-cakes lengthwise, spread thickly each piece with some jam; let a layer of the mixture be between each layer of cake, and take care that a layer of the mixture is on the top of the pudding. It will take about forty minutes to bake. Sauce if liked may be made of three table-spoonfuls of currant-jelly, and two glasses of sherry; warm on the fire, and pour over the pudding, and serve hot.

Elegant Bread Pudding.

Take light white bread and cut in thin slices; put into a shape or basin a layer of any sort of preserve, then a slice of bread; and repeat until the mould is almost full; pour over all a pint of milk just warm, in which three well-beaten eggs have been mixed; cover over with a cloth; place in boiling water, and boil for twenty minutes. Serve with sweet sauce.

Egg-Plum Pudding.

Place in a stewpan a dozen fine egg-plums cut in half and the stones taken out, with just enough water to cover them, and two ounces of white sugar, and six of the kernels blanched. When quite tender place them in a pie-dish with the syrup; pour over them a

pint of cream beaten with the yolks of three eggs; bake for twenty minutes. A rim of paste may be put round the dish to improve the look of the pudding.

Fillingham Pudding.

Two breakfast-cupfuls of flour, one ditto of chopped suet, one ditto of milk, one tea-spoonful of carbonate of soda mixed in the milk cold, one ounce of candied lemon peel, a little spice, treacle enough to make it a light brown colour. Pour it into a basin well buttered, and boil it two hours. A little orange marmalade cut up is a good substitute for candied peel.

Fig Pudding. (1.)

Half a pound of bread crumbs, six ounces of sifted loaf sugar, six ounces of suet, two eggs, one tea-cup of milk, half a pound of figs. The figs and suet to be chopped very fine. The whole ingredients to be well mixed together. Boil four hours. Wine sauce if approved.

Fig Pudding. (2.)

Three ounces of figs chopped fine; four ounces of beef suet chopped fine; six ounces of bread crumbs, four ounces of sugar, two eggs. Boil three hours.

almonds, and three bitter ones, blanched and beaten to a paste; moisten with a little wine or water. When mixed rub it through a colander into a glass dish, laying ratafias about it.

Felden Apple Pudding.

Weigh a pound of boiling apples after they are peeled and cored; stew them until they are quite soft with six ounces of sugar, and half a tea-cupful of water; stir them well; mix with them, while hot, two ounces of fresh butter, the grated rind and juice of a lemon; and lastly, stir in the beaten yolks of three eggs, and two or three macaroons crushed to powder. Put a puff paste round a pie-dish, and pour in the mixture; pour a little clarified butter over the top, sift a little white sugar over, and bake half an hour.

Flour Pudding.

Take four ounces of flour, an ounce of sugar, three quarters of a pint of milk, one egg, and six grains of ginger. Mix well and boil for an hour and a half.

Fruit Transparency.

Press out the juice of a quart of red or white currants; strain it through a fine sieve in a skillet; add three quarters of a pound of loaf sugar and half an ounce of isinglass; boil and skim till it is bright and rather thick, about twenty minutes; pour it into

a pretty mould, and stir in a pint of fine fresh fruit. Put it in a cool place, or on ice, till quite firm. Turn out carefully, and serve with Devonshire cream or custard.

French Apple Pudding.

Stew some apples and pulp them through a sieve. To about half a pound, after they are pulped, add six ounces of melted but not oiled butter; sweeten to taste; add the yolks of six eggs and the whites of four, and the grated rind of a lemon; mix with the apples, and beat very light; cover the bottom of a baking tin with puff paste, pour the pudding in, bake half an hour in a moderate oven. Serve with sifted sugar and cream.

Golden Syrup Pudding.

One pound of golden syrup, eighteen ounces of flour, six ounces of dripping, a tea-spoonful of baking powder, a pinch of salt, and half a pint of water. Mix the dry ingredients first together; then add the treacle and water; put the pudding into a buttered pie-dish; and bake for two and a half hours or more.

Green Gooseberry Fool.

Take a quart of green gooseberries; put them into a deep dish, and bake them in the oven till quite soft; pulp them through a coarse sieve and add

pounded sugar to taste. When cold stir in a gill of cream; mix thoroughly, and serve in a glass dish.

Grey Pudding.

Weigh three eggs in the shell, an equal weight of brown sugar and of butter, the weight of two eggs in flour; then beat the butter to a cream; beat the eggs also, and mix with the butter and sugar, beating the whole to a batter; add the flour, the juice and grated rind of a lemon. Mix together, and boil for an hour.

German Puffs.

Two eggs well beaten; three dessert-spoonfuls of flour to be mixed in by degrees, a little milk. Half fill the cups, and bake in a quick oven. Serve with wine sauce.

Ground Rice Pudding.

Mix two table-spoonfuls of ground rice with a little cold milk; warm a pint of milk with several lumps of white sugar, and pour it on the rice; keep it simmering on the fire about ten minutes until it thickens; when nearly cold add two eggs well beaten, and a dessert-spoonful of brandy; grate a little nutmeg on the top. Bake in a well-buttered dish half an hour.

German Pudding.

A tea-cupful of whole rice to be thoroughly softened

in milk; half a tea-cupful of suet; the whites and yolks of three eggs; candied peel and raisins to fancy, also sugar. To be put into a mould and boiled two hours. For the sauce half a tea-cupful of sugar to be put into a jug and set in boiling water, and well milled till quite thick, then pour it over the pudding.

Ground Rice Omelet.

Moisten three table-spoonfuls of ground rice with a gill of cold milk, and stir it into half a pint of boiling milk; simmer for twenty minutes; turn it into a basin and let it get quite cold; beat two fresh eggs; mix them into the rice; add three table-spoonfuls of loaf sugar, the grated rind of half a lemon, and a table-spoonful of juice. Beat for ten minutes; divide it into three parts, and fry in butter, three quarters of an ounce for each, till of a pale brown colour. Serve hot with sugar.

Ginger Pancakes.

Beat four eggs and stir them to a quart of milk; mix six ounces of flour smooth with a little cold milk; add the rest by degrees; then put in a table-spoonful of grated ginger, a pinch of salt, and half a wine-glass of brandy. Mix all well together; fry of a light brown colour in boiling fat.

Ginger Small Puddings.

Half a pound of flour, a table-spoonful of grated ginger, a table-spoonful of white powdered sugar. Mix well together; then add three eggs well beaten, and a glass of white wine; bake in cups in a quick oven. Serve with wine sauce.

Golden Pudding.

A quarter of a pound of bread crumbs, a quarter of a pound of suet finely chopped, a quarter of a pound of sugar, a quarter of a pound of marmalade, four eggs. When well mixed put it into a mould or buttered basin; tie it down with a floured cloth, and boil for two hours. When turned out strew a little fine sugar over the top.

Grandmamma's Ground Rice Pudding.

Six ounces of ground rice, one quart of milk, half an ounce of butter, one lemon peel grated, and juice, six yolks of eggs, three whites of eggs. Mix the rice with some of the milk; put the remainder on the fire; when it boils pour it on the rice and cold milk, stirring it all the time; place it over the fire, and stir it one way till it thickens, then add the butter and sugar with the lemon peel and juice. When nearly cool add the eggs, and pour it into a pie-dish with puff paste. Send it to a gentle oven.

Ginger Pudding.

A quarter of a pound of suet, half a pound of flour, a quarter of a pound of moist sugar, two large tea-spoonfuls of grated ginger. Chop the suet very fine; mix it with the flour, sugar, and ginger; butter a basin, and put in the mixture quite dry; tie a cloth over, and boil for three hours. Or the mixture may be put into a dish and baked.

German Rice Pudding.

Stew until very tender and dry, three or four ounces of whole rice in a pint and a quarter of milk; when a little cooled mix with it three ounces of beef suet finely chopped, two and a quarter ounces of sugar, one ounce of candied peel, six ounces of Sultana raisins, and three eggs well beaten and strained. Boil in a buttered basin or well-floured cloth for two hours and a quarter. Serve with or without sauce.

Gooseberry Pudding Baked.

Stew gooseberries in a jar or in a saucepan of water till they will pulp; take a pint of the juice pressed through a coarse sieve, and beat it with three eggs, one ounce and a half of butter; sweeten it well and put a crust round the dish. A few crumbs of roll should be mixed with the above to give a little consistence, or four ounces of Naples biscuits.

George Pudding.

Boil very tender a handful of rice in a small quantity of milk, with a large piece of lemon peel; let it drain, then mix with it a dozen good-sized apples, boiled to pulp as dry as possible; add a glass of white wine, the yolks of five eggs, two ounces of orange and citron cut thin; make it pretty sweet. Line a mould with a good paste; beat the whites of the eggs to a strong froth, and mix with the other ingredients; fill the mould, and bake it a fine brown colour. Serve it with the bottom upwards, with sauce made of two glasses of wine, a spoonful of white sugar, the yolks of two eggs, and a bit of butter as large as a walnut.

Half-Pay Pudding.

Half a pint of milk, a quarter of a pound of flour, a quarter of a pound of currants, a quarter of a pound of raisins, a quarter of a pound of suet, a quarter of a pound of bread crumbs, two table-spoonfuls of treacle, one tea-spoonful of Borwick's baking powder; to be all well mixed together, and to be put into a cloth or mould, and boiled three hours. Serve with wine or brandy sauce if agreeable.

Hunter's Pudding.

Mix one pound each of suet, flour, currants, and raisins, the latter stoned; the rind of half a lemon cut

fine, six Jamaica peppers in fine powder, four eggs, a wine-glass of brandy, a little salt, and enough milk to make it a proper consistence. Boil it in a floured cloth or a mould eight or nine hours.

Hasty Pudding.

Boil one pint of milk; stir into it as much flour as will thicken it, letting it boil several minutes. Pour it into hot plates, and serve with cold butter and sugar.

Hyde Park Pudding.

Two eggs well beaten, two ounces of white sugar, three ounces of flour, one ounce and a half of butter. Mix the flour, sugar, and butter together, then add the eggs; divide the paste in half, and roll to about the thickness of a quarter of an inch; spread some preserve between the paste, and bake half an hour. Cut in long fingers when done, and place in a dish; sift a little white sugar over.

Heathside Pudding.

Butter a mould and put in some stoned raisins to your fancy; then thin slices of bread and butter, with orange marmalade between them; fill with custard. Tie the mould in a cloth, and boil it three hours.

Hasty Pudding Baked.

Mix together a quarter of a pound of flour and a pint of milk; add the milk to the flour, a little at a time, stirring all the while; boil till it thickens; when nearly cold add half an ounce of sweet almonds, blanched and pounded, four eggs well beaten, two ounces of white sugar, and one ounce of butter. Bake in small cups for twenty minutes.

Hog's Pudding.

A pound of flour, six ounces of flead, half a tea-cup of bread crumbs, half a pound of currants, a little ground alspice, and sugar to taste, one egg beaten. The flead must be cut in small pieces, put into a half pint of milk, boiled and poured hot on the flour. Mix all well together with a wooden spoon when cold enough. Knead it with the hands; make it into a bolster shape, and boil in a skin or floured cloth for three hours.

Isinglass Pudding.

One pint of milk, a quarter of an ounce of isinglass, one table-spoonful of ground rice, one table-spoonful of arrowroot. Rub the arrowroot and rice quite smooth in a little cold milk; have the pint of milk made boiling hot, and pour it on, stirring all the time; let it simmer gently ten minutes, keeping it stirred all the time; add sugar to taste, and flavour

with a few drops of ratafia or any other flavouring. Pour it into a mould first wetted with cold water; when quite settled turn it out into a dish, and pour a nice custard over it.

Italian Pastry.

Take a quarter of a pound of butter, a quarter of a pound of powdered white sugar, and half a pound of flour. Mix well together, and moisten with the yolks of two eggs; roll very thin, and cut with a cutter into shapes or fingers. Bake them on a baking sheet, and when done place two of them together with jam between.

Italian Pudding.

Put half a pint of new milk and four ounces of fresh butter into a saucepan; place it over a slow fire; when nearly boiling stir in six ounces of sifted flour, four ounces of loaf sugar in fine powder, and the grated rind of a lemon; when well mixed add three beaten eggs. Stir till it becomes a paste; then turn it on to a paste board, and let it get cold. Dredge it with baked flour, and roll it out a quarter of an inch thick. Spread with any kind of jam or marmalade; roll it over to the form of a bolster, and bake on a tin in a moderate oven for twenty minutes. Sift white sugar over, and when cold serve either whole or cut in neat slices.

Italian Cream.

Take a quart of cream, a quarter of an ounce of gelatine dissolved in a little milk; two table-spoonfuls of brandy, and two of sherry; grate in the rind of three lemons, and pour in the juice gently; sweeten and salt to taste; whisk till very thick and stiff. Spread a wet muslin over a sieve or perforated mould; put in the cream. Next day turn into a glass dish; put preserve round if liked.

Indian Lemon Pudding.

Take four ounces of butter, six ounces of white sugar, six fresh eggs, two wine-glassfuls of lemon or lime juice, and four table-spoonfuls of finely grated bread crumbs. Mix the butter and sugar; add the yolks of the eggs; then the lime juice and bread crumbs; and when the oven is ready add the whites of the eggs well beaten up. Put the whole into a buttered pudding-dish, and bake it immediately.

Indian Cocoa-nut Pudding.

A quarter of a pound of grated cocoa-nut, a quarter of a pound of pounded loaf sugar, three and a half ounces of good butter, the whites of six eggs, and half a glass of white wine and brandy mixed; a tea-spoonful of orange-flower water, and the same of rose water. Pour into your paste, and bake in a moderate oven.

Iced Pudding.

Sixteen or eighteen good apples, a small pot of apricot jam, half a pound of white sugar, two ounces of dried cherries, a quarter of a pound of raisins, one ounce of citron, the rind of a lemon, two ounces of sweet almonds, a wine-glass of curaçoa and the same of maraschino, one pint of cream. Peel and core the apples, and simmer them on the fire until soft; rub the lemon peel off on to the sugar. Mix the jam and sugar with the apples; work all through a sieve, and put them into a freezing pot. Stone the raisins and simmer them in a little syrup for a few minutes; add these with the citron, cherries, and almonds, blanched and cut in dice; also the curaçoa and maraschino to the apples, and freeze again; add nearly a pint of whipped cream; fill the mould and freeze again. Turn the pudding out of the mould when required. Serve with a little iced cream.

Indian Corn Pudding.

Take half a pint of Indian corn meal; and stir to it slowly a quart of hot milk. When it has cooled add half a tea-cupful of suet chopped fine, a pinch of salt, two ounces of white sugar, and one egg well beaten. Pour into a pie-dish; grate nutmeg thickly over, and bake for one hour.

Jaune Mange.

Three quarters of an ounce of isinglass, three quarters of a pint of water, half the rind of a lemon and all the juice, a quarter of a pint of white wine, two eggs well beaten, five ounces of loaf sugar. Mix and give it a scald, but be very careful it does not boil, and keep stirring all the time. Put it in a basin; let it remain till nearly cold. Have a mould wetted with cold water, and pour it in.

Jamaica Pudding.

Grate one cocoa-nut with a clean scraper; add enough sugar to sweeten, and stew softly in a little milk; add when cold three beaten eggs, some grated lime peel, and a table-spoonful of brandy. Bake with sugar sifted on the top.

Dr. Kitchener's Pudding, or "My Pudding."

Three eggs well beaten, a quarter of a pint of milk, two ounces of moist sugar, a quarter of a pound of flour, seven ounces of suet, three ounces of bread crumbs; as much grated nutmeg as will lie on a six-pence. Beat and strain the eggs; put them to the milk, or gradually add the milk to them, and mix the sugar and spice. Put in the flour and beat it to a smooth batter; stir in the suet, which must be finely chopped, by degrees; and lastly the bread crumbs.

Put it into a basin or earthenware mould that has been buttered; tie a pudding cloth tightly over it; put into boiling water, and boil three hours.

Keswick Pudding.

Half a pound of sifted sugar, six ounces of butter creamed, eight yolks of eggs, seven whites of eggs, two ounces of candied peel, half a nutmeg. Mix these ingredients and place them over a slow fire; keep stirring it until it begins to thicken; place some nice puff paste in a pie-dish, and when the mixture is cold pour it gently in; a few ratafia cakes placed on the top and sunk in will make the pudding more delicious.

Kentish Pudding Pies.

Boil for a quarter of an hour three ounces of ground rice in a pint and a half of milk: when taken from the fire stir into it two ounces of butter and four ounces of sugar; add to these four eggs, a little salt, and lemon peel or nutmeg. When the mixture is nearly cold line some patty-pans with puff paste: fill them nearly full; strew the tops with currants or Sultana raisins, and bake twenty minutes in a moderate oven.

Lemon Pudding.

One large lemon, four ounces of butter, four ounces of powdered sugar, six yolks of eggs. Rub off the

rind of the lemon with part of the sugar, and take it off as the essence fills the sugar; add the juice of the lemon and the remainder of the sugar; gently melt the sugar and mix with the above and the eggs well beaten, leaving out the whites. Put the mixture into a pie-dish lined with puff paste, and bake half-an-hour.

Lemon Pudding. (Soyer's Receipt.)

Put in a basin a quarter of a pound of flour, same of sugar, same of bread crumbs and chopped suet, the juice of one good-sized lemon, and the peel grated, two eggs, and enough milk to make it the consistency of porridge. Boil in a basin for one hour; serve with or without sauce.

Lancing Puddings.

Half a pound of flour, two ounces of butter or lard, two ounces of sugar, the grated rind of half a lemon, a small tea-spoonful of baking powder. Mix the lard and flour well together and the other dry ingredients; mix up with a quarter of a pint of milk and one egg. Bake in small cups a light brown colour. Serve with lemon sauce.

Lemon Rice.

Half a pound of Carolina rice, two ounces of lump sugar, one lemon. Boil the rice in milk with the sugar until quite soft; put it into a pint mould and

let it remain until cold; peel the lemon and boil the peel a short time; throw the water away and cut the peel in thin shreds; pour a tea-cupful of boiling water upon them; squeeze and strain the juice of the lemon; sweeten it with white sugar and add it to the shred peel and water. Let it gently stew for two hours; when cold pour the syrup over the rice, which must have been previously turned out of the mould. Pour gradually, that the shreds of lemon peel may be equally distributed over all.

Lemon and Bread Pudding.

Take one pound of bread crumbs, a quarter of a pound of finely chopped suet, the rind of two lemons grated and the juice of one, two eggs well beaten. Mix the whole with a quarter of a pound of sifted sugar and boil it three quarters of an hour.

Lemon Dumplings.

Half a pound of grated bread, four ounces of sugar, a quarter of a pound of suet, four yolks of eggs, one lemon juice and rind. Make into six dumplings and serve with wine sauce.

Light Plum Pudding.

One pint of finely-grated bread, half a pint of suet cut fine, half a pint of Sultana raisins, two ounces of

moist sugar, two ounces of flour, a little lemon peel, cut fine. Mix well together; then add four eggs well beaten, half a tea-spoonful of salt, and half a pint of milk. Beat all together for five minutes; boil in a buttered basin three hours. Serve with sweet sauce.

Leicester Pudding.

One tea-spoonful of carbonate of soda, mixed with two tea-cupfuls of flour, a quarter of a pound of suet, half a pound of stoned raisins, one table-spoonful of sugar, a little grated lemon peel, and half a pint of milk. Mix the dry ingredients well together; then add the milk. Put the pudding into a buttered basin and boil for two hours.

Lemon Sponge.

In a pint of water put one ounce of isinglass, the rind of a lemon, half a pound of lump sugar; let it simmer for half an hour, then strain it through a lawn sieve. When nearly cold add the juice of three lemons; whisk it until it is white and thick; pour it into an earthenware mould. In the summer it will require a little more isinglass.

Little Lemon Puddings.

Grate one large lemon and squeeze the juice; chop fine a quarter of a pound of suet, half a pound

of bread crumbs, a quarter of a pound of sugar, one spoonful of cream. Mix all together, and boil in cups for three quarters of an hour.

Lemon Pudding, Baked.

Take four eggs, a quarter of a pound of fresh butter, a gill of cream, the juice of a lemon; and flavour with the peel rubbed on lumps of sugar; sweeten to taste; warm the butter in the cream; and beat all well together; pour into a dish and bake. When done cover the top with white of egg whipped to a froth piled up; sift over it very finely-powdered white sugar; put it back in the oven for a few minutes to colour the white of egg a very little.

Little Cocoa-nut Puddings.

Melt together, over a slow fire, two ounces of fresh butter cut in small pieces and four ounces of white sugar; let them boil for two minutes; then pour out to get cool. Mix with them three ounces of finely grated cocoa-nut, an ounce of citron; shred small the grated rind of a lemon; add three eggs; when these have been beaten together add the juice of half a lemon. Put the mixture into buttered patty-pans or cups; sift sugar over, and bake them half an hour in a moderate oven.

Lemon Cream.

One pint of cream, the yolks of three eggs, six ounces of white sugar, two lemons, one ounce and a half of isinglass. Put the cream into a clean lined saucepan with the sugar, isinglass, and peel of the lemons; simmer for a few minutes, stirring all the time; add the yolks of the eggs; let the mixture thicken but not boil; take it off the fire, and keep stirring till nearly cold. Strain the lemon juice gradually; pour on it the cream; mix well and pour into a well-oiled mould, and stand in a cool place.

Little Almond Puddings.

Four large spoonfuls of fine flour, three ounces of butter, two ounces of white sugar, two ounces of sweet almonds blanched, and two or three bitter almonds. Pound the almonds quite smooth; beat the butter; and mix all together; then add one egg well beaten; put into small buttered cups, and bake for twenty minutes.

Maigre Pudding.

Half a pound of flour, a tea-spoonful of baking powder or carbonate of soda, three ounces of dripping, two table-spoonfuls of treacle, half a tea-spoonful of any kind of spice or ginger, and enough water to make a stiff batter. Pour it into a buttered pie-dish, and bake a nice brown colour.

Macaroni Cheese Pudding.

Put into a stew-pan a quarter of a pound of macaroni, with a pint of milk; let it simmer gently until it is quite tender; then take out the macaroni and place some of it in a buttered pie-dish; grate Parmesan cheese over it; then place another layer of macaroni in, and grate cheese over it, and so on till the dish is nearly full; let the last layer be of cheese; then put a thin layer of fine bread crumbs and several small pieces of butter on the top. Bake for a quarter of an hour, and serve very hot.

Maizena Pudding.

Mix three table-spoonfuls of maizena with a gill of water. Boil one pint of milk with the rind of a lemon. Pour the boiling milk on the maizena; sweeten to taste. Return the whole to a saucepan; boil for five minutes. Pour into a buttered mould. When cold turn it out and serve.

Marmalade Pudding.

Cut some thin slices of bread; well butter a plain mould, and lay in some marmalade, then slices of bread, then marmalade, and so on until the mould is almost full. Mix in a pint of milk five well-beaten eggs. Pour it over the bread and marmalade, and tie the mould tightly over. Put it into a saucepan of

boiling water, and let it boil twenty-five minutes. When done turn it out, after allowing it to settle for a minute or two.

Monte Rosa.

Line a quart basin with thin slices of bread (baked in a tin and spongy), a very thin layer of red currants, slightly boiled up with sugar and plenty of juice; alternate layers of bread and currants till the basin is full; make it over night, and put a saucer with a weight upon it all night to ensure the juice penetrating to the bread. Turn it out of the basin, and it is ready for eating cold. No cooking required; wholesome and very good. A custard poured over is an improvement.

Miss Dixon's Puddings.

A quarter of a pound of flour, a quarter of a pound of butter, a quarter of a pound of sugar; melt the butter and beat three eggs; stir the sugar and flour into it, and bake in tins or cups. Pour over the following sauce:—Two glasses of white wine, the yolks of two eggs, a quarter of an ounce of butter; sugar to taste. Simmer it over the fire; stir it till hot, but do not let it boil.

Manchester Pudding.

One pint of new milk boiled, three ounces of bread crumbs sprinkled in the milk, the grated rind of

a lemon, lump sugar to taste, four eggs well beaten, three ounces of butter melted. Line a dish with puff paste, cover the bottom with preserve or marmalade, pour in the mixture, and bake one hour.

Madeira Pudding.

Line a plain mould with puff paste sufficiently thick not to break when turned out of the mould; then make the following preparation: Put on the fire a pint of milk with three ounces of butter and enough sugar to sweeten it. Let it boil; then mix with it three eggs and four yolks of eggs. Add a large spoonful of apricot jam, and put another spoonful of preserve at the bottom of the mould; pour in the mixture when cold, and bake two hours.

Melverton Puddings.

Take the yolks of three eggs, the rind of a lemon grated, and two small table-spoonfuls of fine flour, a little nutmeg. Mix all together in half a pint of cream, and add one ounce of melted butter; fill four or five saucers or tins; bake twenty minutes in a moderate oven; roll them over and strew them with sugar.

Mock Ice.

Take the juice of some raspberry or any other dark preserve, mix it with as much cream as will fill

your mould, dissolve half an ounce of isinglass in the smallest quantity of water possible, which, when nearly cold, add to the cream, and the juice of a large lemon; when you have stirred until it is a proper thickness put it into your mould. It will turn out in the morning. Nothing but the isinglass must go near the fire.

Marlborough Pudding.

Six large sour apples, stewed or chopped very fine, six eggs, six ounces of butter, and the peel of a lemon grated; the juice of two lemons, two milk biscuits; sugar to taste. Bake in a pie-dish with a thick edge of puff paste.

Matrimony Pudding.

Pare and core one pound and a half of apples, and boil with three quarters of a pound of loaf-sugar, the grated rind and juice of a lemon, and half a nutmeg grated; stir till it becomes a rich marmalade; then let it get cold. Make a custard with a table-spoonful of Oswego moistened with two table-spoonfuls of milk; boil two ounces of loaf sugar in half a pint of milk, and stir into the Oswego while boiling. Add four well-beaten eggs, half a gill of cream; butter a pie-dish, lay in the custard and marmalade alternately till the dish is full. Bake in a quick oven for twenty minutes. Serve either hot or cold.

Mrs. Christopher's Bread Pudding.

Five ounces of bread crumbs, three ounces of butter, and two ounces of sago; two eggs, and half a tea-cupful of milk, a dessert-spoonful of white sugar. Sweeten the milk, and boil the bread crumbs in it, well beat the eggs, and mix all well together. Steam one hour and a half. Serve with wine sauce.

Mrs. Christopher's Pudding.

One ounce of flour, a quarter of a pound of bread crumbs, a quarter of a pound of white sugar, a quarter of a pound of suet, a quarter of a pound of marmalade, one egg. Steam two hours.

Mincemeat Pudding.

Make a light pudding paste with half a pound of flour, a quarter of a pound of suet chopped fine, a pinch of salt, and a small cupful of cold water; roll it out thin, and spread upon it some mince-meat; make it up as a roll-pudding, fasten the paste securely together at the ends, put it in a floured cloth, and boil in boiling water for an hour and a half.

Mincemeat Pudding, Baked.

Cut very thin slices of bread and butter, and place them in a pie-dish; spread mincemeat over the bottom, then put another layer of bread and butter, and add

more mince-meat, until the dish is three parts full. Pour over it a custard made by mixing two beaten eggs with a pint of new milk slightly sweetened, and bake for an hour.

Miss Thatcher's Pudding.

One pound of suet chopped fine, half a pound of raisins stoned and chopped, five spoonfuls of flour, four spoonfuls of sugar, a whole nutmeg grated, four eggs, a little salt. To be boiled four hours in a mould or basin.

Muffin Pudding.

Take four muffins, cut them in half, and pour a pint of boiling milk over them ; when tender lay them in a buttered mould stuck round with sultana raisins. Pour over them the following mixture :—four eggs well beaten, half a pint of cream, three ounces of white sugar, the grated rind of half a lemon, and a wine-glassful of brandy. Boil for one hour. Serve with sweet sauce flavoured with brandy.

Macaroni Pudding.

Boil a quarter of a pound of macaroni in a pint of milk until tender ; then place it in a pie-dish, with two eggs beaten, half a pint of milk, and two ounces of sugar ; grate a little nutmeg over the top, and bake half an hour.

Marrow Pudding.

Pour a pint of boiling milk on the crumb of a penny loaf; when cool mix in it a glass of brandy, three eggs well beaten, two ounces of sugar, a quarter of a pound of currants, half a pound of ox marrow sliced, a little spice or nutmeg. Boil or bake it; place a little candied peel on the top.

Military Puddings.

Half a pound of suet, half a pound of bread crumbs, half a pound of moist sugar, the rind and juice of one lemon. Chop the suet finely, and add it to the bread crumbs; mince the lemon peel small, and strain the juice. Mix all the ingredients together; make them up into small balls; and boil for half an hour, or bake in small cups. Serve with lemon sauce.

Mother Eve's Pudding.

Six eggs, six chopped apples, six ounces of bread crumbs, six ounces of currants, six ounces of sugar, a pinch of salt, and a little nutmeg. To be well mixed together, and boil three hours.

Marlow Pudding.

A quarter of a pound of butter melted, a quarter of a pound of powdered sugar, four eggs well beaten. Mix all well together; cover the dish with good puff

paste; and cover with a layer of preserve; pour the mixture over and bake half an hour.

Madrid Puddings or Puffs.

Three quarters of a pint of milk, one ounce of butter, six ounces of flour, a small quantity of vanilla. Boil the milk and butter together, having taken out two table-spoonfuls to mix with the flour cold; when the milk and butter boil, add the cold milk and flour, and mix together the same as for gruel. When it becomes thick, add the vanilla; drop on a buttered paper or tin about the size of a walnut, and bake lightly; when done open carefully at the side and fill with preserve.

Milanese Pudding.

A quarter of a pint of milk, three ounces of butter creamed, two eggs well beaten, three ounces of good potatoes mashed and passed through a sieve, one large table-spoonful of sherry, half a salt-spoonful of salt, one lemon rind grated, the juice of the lemon to be added with a little candied peel. Sweeten the pudding according to taste, and bake it in a pie-dish lined with puff paste.

Masters' Pudding.

Two ounces of currants, twelve pieces of thin bread and butter, three eggs, four ounces of sugar, a

little nutmeg and lemon peel grated, one pint of new milk. Strew a little sugar and some currants at the bottom of the dish; then a layer of bread and butter; then strew in more currants; make four layers of bread and butter, with currants between each. Mix the eggs and sugar well together with the milk, and pour over the whole. Bake in a moderate oven rather more than half an hour.

Mignon's Pudding.

Make a light suet crust with a pound of flour and half a pound of beef-suet chopped very fine. Add half a tea-spoonful of salt and moisten with cold water; roll it out thin, and spread on it everlasting cheese-cake made in the following manner:—Two ounces of white sugar, the yolks of three eggs, the juice of two small lemons, and a little of the peel grated, two ounces of butter, and a penny sponge-cake. Put all together into an enamelled sauce-pan, and simmer until it is like honey; let it get cool before putting it on the pudding-crust; roll the pudding up and place it in a floured cloth. Boil two hours.

Norfolk Small Puddings.

Three eggs, three table-spoonfuls of flour, half a pint of cream or milk, two table-spoonfuls of orange-flower water, two ounces of white sugar. Beat all up

together, and pour into buttered cups; half fill the cups, and set them in a gentle oven; a quarter of an hour will bake them.

Notabad Pudding.

A quarter of a pound of suet, three large table-spoonfuls of flour, one tea-spoonful of grated ginger, two eggs, and half a pint of milk or cream. Let the eggs be well beaten and the suet chopped very fine; add a pinch of salt. Mix the dry ingredients first, then add the eggs and milk. Boil either in a floured cloth or buttered basin for one hour and a quarter. It may be served with wine sauce, or brown sugar and cold butter.

Nursery Pudding.

Take some pieces of bread sufficient to fill a pint basin, pour boiling water over them, and let it soak for half an hour; press all the water out, and beat the bread with a fork; then make a custard with a table-spoonful and a half of Borwick's custard powder, mixed with the same quantity of cold milk very smoothly; pour a pint of milk quite boiling and sweetened to taste on the powder, stirring all the time. Put this custard to the bread, and bake or boil the pudding in a buttered basin three quarters of an hour.

Norfolk Dumplings.

One pint of milk, two well-beaten eggs, half a salt-spoonful of salt, and enough flour to make a very thick batter. Drop half a tea-cupful or a large spoonful into a sauce-pan of boiling water for about a quarter of an hour. Take them up in a sieve to drain, and serve with cold butter.

New College Puddings.

Take of grated biscuits half a pound, beef-suet and currants half a pound of each, a quarter of a pound of loaf-sugar, three eggs, candied peel, citron, cut small, and a little nutmeg. Beat all together; a little cream may be added if required. Let the butter they are fried in be very hot; drop the puddings in by spoonfuls.

Negro Pudding.

Beat a quarter of a pound of butter to a froth; add by degrees the yolks of eight eggs; put into a pan five ounces of Vanilla chocolate, a table-spoonful of water, and a little sugar; let it quite dissolve; when cool add it to the butter and eggs, then put to it a quarter of a pound of finely-beaten almonds, a quarter of a pound of sifted sugar, and the whites of eight eggs beaten to a froth. Put all into a mould, and bake three quarters of an hour. The following

may be added if required :—Three ounces of apricot or pine apple jam, three ounces of loaf-sugar, the whites of six eggs. Beat it up to a froth, mix the jam and sugar first, and add the froth by degrees, beat them together for a quarter of an hour. Turn the pudding out of the mould, and put the mixture over it.

Nun's Pudding.

Beat the yolks of two eggs and the white of one; mix them in a pint and a half of new milk; add by degrees a quarter of a pound of powdered white sugar. Mix in one and a half ounces of fine flour perfectly smooth; boil about ten minutes, and stir it till cold, to prevent any skim rising; then pour it upon some ratafias or macaroons that have been previously wetted with white wine; grate a little nutmeg all over it just to give a colouring and flavour. To be put in a glass dish.

Newcastle Pudding.

Butter a basin, stick it all round with sultana raisins or dried cherries; then put in a slice of bread crumbs soaked in milk, and over that layers of thin crumb of bread buttered, until the basin is three-parts full. Fill up with custard, and boil for an hour and a half.

Northumberland Puddings.

Make a hasty pudding with a pint of milk and flour; put it in a basin, and let it stand over night; then mash it with a spoon, and add a quarter of a pound of clarified butter, a quarter of a pound of currants, two ounces of sugar, and half a wine-glass of brandy, two ounces of candied peel cut fine. Pour into buttered cups, and bake in a moderate oven.

Nottingham Pudding.

Peel eight apples, and remove the core so as to leave the fruit whole, then fill up the centres with sugar, place the fruit in a pie-dish, and pour over a light batter, made of milk, eggs, and flour. Bake in a moderate oven for an hour.

Oxford Pudding.

Take half a pound of grated bread crumbs, half a pound of suet chopped very fine; half a pound of currants well cleaned and dried; four ounces of sugar; two ounces of candied fruit cut fine; a little grated nutmeg; two eggs well beaten; half a tea-cup of milk or cream; and half a wine-glass of brandy. Put it into a buttered mould, and boil three hours. Serve with brandy sauce.

Ostrich Omelette.

Well beat up an ostrich egg. Warm some fat in a pan, and pour the egg in; when done on one side turn it over and cook the other side. Let it rise well, and be a nice light brown.

Orange Pudding.

On half a pound of crumbs of bread pour one pint of milk. Let it boil up; stir in two ounces of butter; let it become cold; then mix in two eggs, two ounces of sugar, three ounces of orange marmalade, and one tea-spoonful of orange-flower water. Choose a basin that will exactly hold it, and tie it over with a floured cloth very closely. Boil it one hour and a quarter.

Omelette.

Beat four eggs in a basin; add a dessert-spoonful of milk and a small pinch of salt. Put into a perfectly clean fry-pan an ounce of butter or lard, and make it quite hot; then pour in the eggs, which keep on mixing quick with a spoon until all is set. It must be a nice yellow colour. Turn it over into a dish, and put some preserve in the middle. Fold it over, and sift a little white sugar over.

Orange Fritters.

Peel three or four oranges, carefully taking off

all the white part, without breaking the thin inner skin, and tear these into the natural divisions of the orange, dividing each into six or seven pieces, according to the size of the fruit; dip each piece into a light batter; fry them lightly in hot lard or butter, and send to table piled high on a napkin, with white sugar sifted over them.

Oatmeal Pudding.

Take a pint of oatmeal, and pour over it a quart of boiling milk. Let it steep for twelve hours; then add to it two eggs well beaten, a pinch of salt, and a very small piece of butter. Pour it into a buttered basin, tie it tightly over, and boil two hours. Serve with cold butter and sugar, or treacle.

Oswego Pudding, Baked.

Three table-spoonfuls of prepared corn to one quart of milk. Dissolve the corn in a little cold milk; put the remainder of the milk into a clean saucepan with four ounces of white sugar, a piece of lemon peel, cinnamon, or vanilla, whichever flavour is best liked. When nearly boiling add the mixed corn, stirring quickly all the time. Boil six minutes; take out the flavouring; pour the pudding into a buttered pie-dish. When nearly cold stir up with it thoroughly two beaten eggs; grate a little nutmeg over the top, and bake half an hour.

Oswego Blanc Mange.

Four table-spoonfuls of Oswego to one quart of milk. Dissolve the corn in a little cold milk, and add one beaten egg to it. Put into the remainder of the milk four ounces of white sugar, a pinch of salt, and whatever flavouring is best liked. Heat it to near boiling, and then stir in quickly the mixed corn and egg; boil for ten minutes, stirring all the time. Pour it into a mould that has had cold water in it. To be eaten cold with preserve or stewed fruit.

Prince of Teck's Pudding.

Half a pound of bread crumbs, half a pound of suet, two table-spoonfuls of marmalade, four ounces of sugar, the yolks of two eggs well beaten. Boil three hours in a mould.

Patent Barley Pudding.

This pudding should be made with Robinson's patent barley, mixed with sufficient cold milk to form a smooth paste; then pour over this a pint of scalding milk; adding a small slice of butter and two eggs beaten; flavour with nutmeg, lemon peel, or bitter almonds; sweeten to taste. Be careful to stir the mixture well. Bake in a slow oven half an hour.

Portuguese Cocoa-nut Pudding.

Extract a cupful of milk from two cocoa-nuts, and set it aside. Make a syrup of three quarters of a pound of sugar; mix into the syrup half a pound of rice flour finely sifted, and the cocoa-nut milk. Boil the whole over a good fire, stirring until it thickens; then pour it into a buttered pudding-dish, and bake a rich light brown colour.

Pine-Apple Pudding.

Rub six ounces of the crumb of a stale pound-cake to powder; cut six ounces of preserved pine-apple into quarter inch pieces; beat six fresh eggs. Mix these together; add an ounce of sifted white sugar, half a gill of new milk, and half a gill of cream. Beat well for fifteen minutes; butter a mould; put in the mixture; tie it over with writing paper spread with butter, and steam over fast boiling water for an hour and a half. Turn out carefully, and serve with pine-apple sauce made in the following manner:—Put into a small sauce-pan four table-spoonfuls of pine-apple syrup, a tea-spoonful of sifted sugar, and a wine-glassful of cold water. Moisten a tea-spoonful of arrowroot with a little cold water. Mix it with the syrup when boiling hot; stir over the fire for two minutes; add a table-spoonful of rum, and serve.

Potato Puffs.

Dissolve two ounces of fresh butter and two ounces of white sugar in a wine-glassful of new milk; rub three ounces of mealy potato, boiled, to a fine powder. Mix these together; add the grated rind of a small lemon and the yolks of two eggs. Beat for ten minutes; then add the whites beaten to a froth. Butter five small tins or cups; nearly fill them with the mixture, and bake in a quick oven about eighteen minutes. Serve quickly with white sifted sugar over them.

Princess Puddings.

Take six large apples and prepare them as for sauce; add two ounces of butter, two eggs well beaten, half a penny roll grated, a little milk, nutmeg, and sugar to taste. Mix all together, and bake in little cups. Turn them out, and serve with sifted sugar over them.

Plain Currant Pudding.

Take three quarters of a pound of flour, a salt-spoonful of salt, half a pound of beef suet chopped fine, a quarter of a pound of currants washed and dried. Mix well, then add one egg and half a pint of milk. Boil in a cloth or basin for an hour and a half. Serve with melted butter and sugar.

Polish Puffs.

Roll a pound of puff paste out thin, and cut it into small square pieces. Brush each square over with the white of an egg; fold down the corners so that they meet in the middle of each piece of paste; brush over with egg, sift white sugar over, and bake in a quick oven. When they are done, make a little hole in the middle, and fill up with preserve.

Plum Pudding, sans Eggs or Milk.

Mix together a quarter of a pound of bread crumbs, a quarter of a pound of treacle, a quarter of a pound of currants, a quarter of a pound of suet, and a little nutmeg. Put it into a basin or shape well buttered, and boil for three hours.

Pears and Rice Pudding.

Peel and cut in halves twelve pears; put them in a small preserving pan with half a pound of white sugar and the juice of a lemon; stew them till tender. Put six ounces of rice into a saucepan with a quart of milk; simmer it gently until quite tender; then add two ounces of sugar, two ounces of butter, and two eggs well beaten; stir over the fire till thick; put it on a dish to cool, and form a wall round, and place the stewed pears in the middle.

Pease Pudding.

One quart of good split pease. Tie them loosely in a thick cloth, and place them in boiling water until soft; then pass them through a sieve, and add one egg, a small spoonful of salt, and half a one of pepper. Place a well-floured cloth in a basin; put in the mixture, tie it tight, and boil for one hour.

Park Pancakes.

One pint of cream or milk, eight yolks of eggs well beaten and four whites, half a pint of flour, three ounces of butter warmed and added to the milk or cream, grate a little nutmeg; and mix all well, beating the batter for five minutes. Fry the pancakes very thin in boiling fresh butter, as small a quantity as you can use.

Parkstone Pudding.

Line a buttered pie-dish round the edge with puff paste; place a layer of green-gage jam at the bottom of the dish; then a layer of ratafia cakes (about two ounces of cakes will be sufficient); pour over a rich custard; grate a little nutmeg over the top; and bake for half-an-hour.

Pouding à la Nesselrode.

Thirty fine chestnuts, a pound of white sugar flavoured with vanilla, one pint of cream, the yolks

of twelve eggs and whites of three, one glass of Maraschino, two ounces of candied citron, two ounces of preserved cherries, one ounce of preserved pine-apple chopped fine, half a pint of whipped cream. Boil the chestnuts for several minutes; remove the husks, and pound them smooth in a mortar, and rub them through a tammy. Boil one pound of sugar in a pint of water with a stick of vanilla, until it is reduced one-third. Boil a pint of cream, and the yolks of twelve eggs beat up; add it to the chestnut flour. Set it over a slow fire, and stir without ceasing; when nearly boiling take it off the fire. When cold put it into a freezing pot; when it is frozen add half a pint of whipped cream and the whites of three eggs beaten to a froth; add the candied peel cut up, and the preserved fruit, and a glass of Maraschino; stir these ingredients all well together; put it into a pretty melon mould. Freeze the pudding again, and cover the top of the freezing pan with pounded ice and saltpetre; let it remain until required; when turn the pudding out of the mould, and serve quickly.

Preserved Ginger Pudding.

Half a pound of stale sponge-cake, crumbled and put into a basin; pour over them a pint of hot cream, sweetened with a quarter of a pound of white sugar; beat six eggs and add to the cream. Butter

a mould and place round it four ounces of ginger; pour in the pudding, and steam it for an hour and a half. Warm the ginger syrup, and pour over the pudding when turned out of the mould.

Potato Pudding.

Two pounds of potatoes, weighed after they are mashed, half a pint of milk, three eggs well beaten, two and a quarter ounces of moist sugar. Butter a pie-dish, put the mixture into it, and bake nearly an hour. A little butter may be added if desired.

Paradise Pudding.

Six ounces of bread crumbs, six ounces of sugar, six ounces of currants, six apples grated, six ounces of butter beaten to a cream, six eggs, a little lemon peel chopped fine, and a small quantity of nutmeg. Boil in a shape three hours. Serve with wine sauce.

The Prince of Prussia's Pudding.

Take the yolks of six eggs, with six ounces of sugar and the grated rind of a lemon, and beat them into a solid froth. The whites of the eggs to be beaten separately, and till quite a snow froth; add the juice of the lemon, and mix all together. Put it immediately into a deep tin pudding-dish, and bake it ten or fifteen minutes. It should be served directly it is done. Pour round it the following

sauce :—Beat up four eggs, two ounces of sugar, the juice and grated peel of a lemon, add two wine-glass-fuls of white wine and a little brandy ; stir it over the fire till it begins to rise, then pour it round the pudding quite hot.

Plain Batter Pudding.

Three eggs well beaten, four table-spoonfuls of flour, one pint of milk, half a salt-spoonful of salt ; a very little ginger may be added. Butter a mould or basin, tie it tightly over with a buttered and floured cloth, put it into boiling water, boil one hour. Serve with cold butter and moist sugar.

Potato Pudding. P.D.

Mash half a pottle of potatoes till quite smooth ; roll well in a cloth with a rolling-pin ; add the juice of one lemon, and half the peel cut very fine, four eggs, half a pint of milk good measure, a quarter of a pound of butter ; sweeten to taste. Mix all to-gether, and bake a light brown colour.

Putney Pudding.

A quarter of a pound of bread crumbs, a quarter of a pound of flour, six ounces of suet, two eggs, two table-spoonfuls of treacle mixed with a little water, one table-spoonful of moist sugar, a little spice or ginger, and the juice and a little of the peel of a

lemon. Butter a basin, and pour in the mixture. Boil two hours.

Pavilion Pudding.

Boil very tender a tea-cupful of whole rice in a pint of milk, then mix with it six large apples, peeled, cored, and boiled to a pulp, and well sweetened; add half a pound of quince marmalade, half a wine-glass of brandy, the yolks of three eggs, and the whites beaten to a froth. Line a pie-dish with puff paste, put the pudding in, and bake a nice brown colour.

Prune Pudding.

Butter well a pudding mould, then place half a pound of prunes or French plums in rows according to taste; grate four ounces of bread, and put to it three beaten eggs, two ounces of white sugar, and a pint of milk flavoured with almonds. Boil three quarters of an hour.

Plain Pancakes.

Three eggs well beaten, one pint and a half of milk, one salt-spoonful of salt. Mix the eggs with the milk, add as much flour as will make the batter of a proper consistence, and fry with hot dripping or lard until of a light brown colour. Serve with sugar and lemon juice.

Portugal Pudding.

One and a half table-spoonful of flour, half a pint of milk, three yolks of eggs, two ounces of candied peel cut very thin. This pudding may either be placed in a well-buttered dish or in cups to turn out. Baked in a gentle oven.

Provence Pudding.

Take one pound of prunes, cover them with boiling water, and let them swell till they are soft, then drain them, and take out the stones; make a batter with a tea-cupful of flour, three eggs well beaten; and rather more than a pint of milk; sweeten to taste; add the plums by degrees, and stir the whole together, and pour into a well-buttered basin. Boil two hours, and serve with wine or custard sauce.

Pickwick Pudding.

Butter a mould, and stick large pieces of citron round it; add six sponge-cakes broken in pieces, four eggs, half a pint of milk, and half a glass of brandy; sweeten to taste. Steam this pudding for an hour, and send it to table with raspberry jam and brandy mixed and poured into the dish for sauce.

Plain Bread Pudding.

Five ounces of bread crumbs, three quarters of a pint of milk, two ounces of sugar, half a small tea-

spoonful of nutmeg, three eggs well beaten. Make the milk boiling hot, and pour on the bread crumbs; cover it with a plate. When nearly cold add the eggs, and beat all well up together; pour it in a basin or mould well buttered, and cover the top with buttered paper. Boil it about an hour and a quarter.

Palmyra Pudding.

Take a pound of dates, remove the stones and chop them fine, a pound of flour, half a pound of suet cut very fine, and a quarter of a pound of moist sugar. Mix all together, and add enough milk to make it like dough, not too stiff. Boil in a basin or cloth for three hours, or bake slowly for two hours.

Plain Suet Pudding.

Put into a basin half a pound of flour and a pinch of salt, six ounces of beef suet chopped very fine; well mix together, then add a tea-cupful of cold water; roll the pudding in the shape of a bolster, tie it in a floured cloth, and boil for an hour and a half. Serve with treacle, or cold butter and brown sugar.

Quince Pudding.

Scald six large quinces, and boil them gently till quite tender; pare them and scrape off the pulp; put to them enough sugar to sweeten well, and a tea-spoonful of ginger; beat up the yolks of three eggs

with a pint of cream; add it to the quinces. Line a dish with puff paste, pour in the pudding, and bake half an hour. Beat up the whites of three eggs with a tea-spoonful of lemon juice and a table-spoonful of powdered white sugar to a stiff froth; place on the top of the pudding, and serve.

Queen of Puddings.

One pint of bread crumbs soaked a short time in a quart of cold milk, a tea-cupful of sifted white sugar, the rind of a lemon grated, the yolks of four eggs well beaten; mix well together, add a piece of butter the size of a small egg, and bake until quite set. Spread a layer of jam over, then beat the whites of the eggs to a stiff froth, stir in the juice of the lemon and a little white sugar. Put it on the top, and set it in the oven to dry. Do not let it get brown.

Quaking Pudding.

The crumbs of a penny loaf, two spoonfuls of ground rice boiled in a pint of new milk or cream, five eggs, leaving out two whites. Boil an hour. Serve with wine sauce. A little citron may be added.

Queen Mab's Pudding.

Throw into a pint of new milk the thin rind of a lemon and three bitter almonds blanched and bruised; heat it slowly by the side of the fire until it is

flavoured, then add a small pinch of salt and an ounce of fine isinglass. When this is quite dissolved, strain the milk through muslin, and put it into a clean sauce-pan with four ounces of sugar in lumps, and half a pint of cream. Give the whole one boil; then stir it briskly, add by degrees the well-beaten yolks of six eggs, put it on the fire to thicken, but do not boil or curdle it; pour it out, and stir till half cold; then mix with it an ounce of candied citron cut in small pieces, two ounces of dried cherries, and an ounce of preserved ginger cut in pieces. Pour it into a mould very slightly oiled, and turn out when cold.

Quickly made Pudding.

Boil a pint of milk and half a pint of cream with six moderate lumps of sugar; pour it hot on a thick slice of crumb of bread; beat up three eggs and half a glass of brandy. Mix all well together. Have ready a well-buttered mould; cut some candied peel in thin strips, and place at the bottom of the mould. Pour in the pudding, tie a floured cloth over, and boil for half an hour.

Richelieu Pudding.

Three eggs, one penny loaf, one pint of milk, two ounces of butter, one tea-spoonful of pepper and salt, one ditto of parsley and thyme, one pound of any cold meat. Veal and ham is best. Steep the bread

in milk lukewarm ; let it rest till soaked, then strain off the milk; beat up the yolk of one egg, leaving out the white, mix it with the bread and the butter, which must be gently warmed. Put these ingredients into a sauce-pan, and boil until it becomes thick, and let it cool. Mince about a pound of any cold meat, and add all together. Boil in a basin for three hours, and when served pour over it a good gravy. A little lemon peel is an improvement.

Raisin Pudding, Baked.

One pound of flour, three quarters of a pound of stoned raisins, half a pound of suet, one ounce of moist sugar, one egg, and enough milk to make it into a thick batter; chop the suet finely, and add a pinch of salt. Put the pudding into a buttered pie-dish, and bake for an hour and a half. Turn it out of the dish ; strew sifted sugar over it.

Rice Pudding with Fruit.

Swell the rice with a very little milk over the fire; then mix fruit of any kind with it—currants, gooseberries scalded, or any juicy fruit; add one egg to the rice to bind it. Boil it well, and serve with sugar.

Royal Pudding.

Half a pound of ratafia cakes, five small sponge-cakes, a quarter of a pound of sweet almonds

pounded, two glasses of white wine, half a glass of brandy, one lemon, the peel rubbed off on sugar, one and a half pint of rich custard. Butter a pie-dish well, and pour in the mixture. Bake it in a very slow oven.

Rich Batter Pudding.

Ten yolks of eggs, five whites of ditto, six ounces of fresh butter, two large spoonfuls of flour, a little salt. Beat the eggs separately, add them to the butter, which must be creamed; mix the flour smooth with milk, and add all together, beating the whites of the eggs to a froth. Pour it into a well-buttered basin, and let it be quite full. Boil it two hours. The water must be boiling when it is put in.

Ramsgate Pudding.

A quarter of a pound of bread crumbs, a quarter of a pound of suet, a quarter of a pound of currants, a quarter of a pound of sugar, three eggs, lemon peel, and nutmeg. Make them into five or six small cakes. Fry them brown, and serve with sweet sauce.

Rice Small Puddings.

Wash two large spoonfuls of rice, and simmer it in half a pint of milk till thick; then put a piece of butter into it the size of an egg, and half a pint of cream; give it one boil. When cold mix three yolks and two whites of eggs well beaten, sugar and nut-

meg to taste, or grated lemon, or cinnamon. Butter little cups and fill them three parts full; put some candied peel at the bottom of the cups. Bake three quarters of an hour in a slow oven; serve quickly with sweet sauce.

Rice Pudding, Baked, without Eggs.

A tea-cupful of whole rice, one quart of new milk, half a cup of sugar, and a quarter of a nutmeg. Wash the rice in cold water and put it in a pie-dish; add the milk and sugar, and a piece of butter the size of a nut; grate nutmeg over, and bake in a moderate oven for two hours.

Rich Orange Pudding.

Put the strained juice of four oranges and the rind of two, rubbed on lumps of sugar, into a basin with three ounces of ratafia cakes crumbled, and three ounces of white sugar, half a pint of cream, four eggs well beaten; whisk all well together for five minutes. Line a pie-dish with puff paste; pour in the pudding, and bake for half an hour.

Raspberry Pudding.

Butter a pie-dish and pour into it a small pot of raspberry jam; then add a layer of half a pint of fine bread crumbs. Well beat three eggs; stir to them a pint of new milk and an ounce of white

sugar; stir over the fire until it begins to thicken. Then pour it over the bread crumbs very gradually; grate a little nutmeg over the top, and bake for half-an-hour.

Rich Marrow Pudding.

Pour a quart of boiling milk on the grated crumbs of a stale penny loaf; cover it over till cool. Mix with it six ounces of blanched almonds beaten fine, with two large spoonfuls of rose water, the yolks of six eggs, a pinch of salt, four ounces of candied peel, and half a pound of beef marrow, half a pound of currants, the rind of half a lemon grated, two large spoonfuls of brandy, and the same of white wine. Put a puff paste round a pie-dish; put in the pudding, and bake for an hour. Sift sugar over the top.

Rectory Pudding.

Half a pound of suet chopped fine, half a pound of marrow, one pound of bread crumbs, and two ounces of almonds pounded; make into a thick batter with half a pint of milk and the same of cream. Then take the yolks of five eggs and the whites of two, and beat them up with a wine-glass of brandy. Mix all together with a little salt; and sugar to taste; cut up a small quantity of preserved ginger; and pour into a well-buttered mould, and boil for three hours, or bake in a slow oven. When done stick it over with blanched almonds.

Roly-Poly Jam Pudding.

Half a pound of flour, a quarter of a pound of suet finely chopped, half a teaspoonful of salt, and a tea-cupful of cold water. Mix the flour and suet well together; flour a paste-board and roll the paste on it quite thin; make it about nine inches broad; spread some jam all over it, leaving a small space at the ends; then roll it up and put it in a well-floured cloth. Let the water be boiling when the pudding is put in the pot, and continue so for two hours and a half.

Richmond Pudding.

Take a pound of sultana raisins, and half a pound of suet shred fine; add four heaped table-spoonfuls of flour, four eggs well beaten, sugar and nutmeg to taste, a pinch of salt. Mix well; put in a well-floured cloth or buttered basin; boil six hours. Serve hot with wine sauce.

Rich Roly-Poly Pudding.

Make a paste with half a pound of flour, and five ounces of butter, a pinch of salt, and a cupful of water. Roll it out thin and long; then spread a thick layer of jam, leaving about an inch of the paste bare; lightly roll it up, securing the edges. Wrap it in a floured cloth, and boil three hours.

Rosy Pancakes.

Boil a large beetroot tender, and beat it fine in a mortar; then add the yolks of four eggs, two spoonfuls of flour, and three of cream. Sweeten to your taste; grate half a nutmeg, and put in a glass of brandy; beat them all together for half an hour. Fry them in butter, and garnish with green sweetmeats.

Red Sago Pudding.

Take two ounces of sago; boil it in water with a stick of cinnamon till quite soft; let it stand till quite cold; grate the crumb of half a penny loaf, and pour over it a full glass of red wine; chop four ounces of marrow, or two of butter will do; and a quarter of a pound of sugar; the yolks of four beaten eggs. Beat all together for a quarter of an hour; lay a puff paste round the dish, and bake. When done, stick it over with bits of citron.

Rice Almond Pudding.

Cree a cupful of rice in milk; sweeten to taste; blanch and pound a cupful of sweet almonds, with four or five bitter ones; beat two eggs. Mix all together, and boil them in a basin or mould an hour.

Regent Pudding.

Two ounces of flour, two ounces of bread crumbs, two ounces of currants, two ounces of raisins stoned,

two ounces of sugar, and two ounces of grated cocoa-nut, four ounces of suet chopped fine, two eggs well beaten, and half a gill of milk. Beat the whole well together for ten minutes; put it into a basin; tie a cloth over, and boil fast for three hours. Serve with the following sauce :—A gill of cream, the yolk of an egg, an ounce of sifted sugar, a table-spoonful of rum or brandy, and ten drops of vanilla. Beat the whole till quite smooth, then pour it over the pudding.

Ripe Gooseberry Pudding.

Stew a pint of ripe gooseberries until they are soft; work them through a sieve; add a quarter of a pound of sugar, or more if required, two ounces of fresh butter, four ounces of Naples biscuits, and the beaten yolks of three eggs. Bake in a tart-dish, lined with puff-paste, for half an hour. Serve with cold cream.

Rice Cream.

Put in a clean stew-pan four ounces of ground rice, two ounces of white sugar, four drops of essence of almonds, with an ounce of fresh butter and a quart of milk. Boil for half an hour. A few minutes before it is done, beat up the white of an egg to a froth with a table-spoonful of cream, and stir into the rice. Pour into a mould, and leave it to cool.

Raspberry and Currant Pudding.

Line a buttered pudding basin with a suet or butter crust; fill it with red currants picked from their stems, and half the quantity of raspberries; add half a tea-cupful of sugar; put a lid of paste on the pudding; tie a floured cloth over the top, and boil it for an hour and a half.

Rhubarb Pudding.

Make a pudding crust with three quarters of a pound of flour, and half a pound of chopped suet, a tea-spoonful of salt, and nearly half a pint of water. Line a buttered basin with the paste. Wash and cut up into small pieces several sticks of fresh rhubarb, until the basin is full; chop up some fresh lemon peel and mix with it: sprinkle a little sugar over. Place a lid of paste on the top; tie it in a cloth, and boil for two hours.

Shelford Pudding.

Mix half a pound of flour, half a pound of suet, half a pound of currants or raisins, three eggs, a tea-cupful of milk, a little lemon peel, a pinch of salt, and half a tea-cupful of moist sugar. Boil it in a melon shape for three hours.

Sultana Pudding.

Half a pound of sultana raisins, half a pound of suet chopped fine, a tea-cupful of bread crumbs, two table-spoonfuls of flour and two ditto of sugar, two eggs well beaten, a tea-cupful of milk, a little ginger and nutmeg, half a wine-glassful of brandy Boil three hours.

Sago and Apple Pudding.

Place a tea-cupful of sago in a clean sauce-pan with a pint of cold water. Boil for several minutes. Peel and core some good baking apples; place a layer of apple in a pie-dish and cover them with sugar, then add a layer of sago, and so on till the dish is full; let the last layer be sago, and pour a little melted butter on the top. Bake for three quarters of an hour.

Simple Sago Pudding.

Boil a tea-cupful of sago in a pint of new milk, sweetened to taste, and flavoured with vanilla or lemon. When thickened sufficiently pour it into a buttered pie-dish, and add half a pint of milk and one egg well beaten; grate a little nutmeg over the top, and bake for twenty minutes or half an hour.

Semolina Pudding, Cold.

A pint and a half of new milk, and a tea-cup three parts full of semolina. Put the milk into a clean sauce-pan with four or five lumps of sugar and the rind of half a lemon; when quite hot take out the peel, and stir in the semolina; stir over the fire for ten minutes. Pour it into a mould; when cold turn it out and garnish with preserve.

Soufflé Pudding.

Grate four ounces of bread crumbs, put to it four ounces of loaf sugar, a few sweet almonds blanched and finely pounded; melt three ounces of butter in a pint of milk, and put it to the other ingredients, and just as it is going to be put into the boiler add four eggs well beaten. Boil it one hour; butter the basin and put raisins in it.

Sutherland Pudding.

Take an equal weight of eggs in the shell of good butter, dry flour, and sifted sugar. First whisk the eggs for ten minutes, then shake in the sugar by degrees; mix the flour very gradually. Pour the butter to them in small portions, each of which should be beaten until there is no appearance of it left. The butter must be melted. It should be baked directly the mixture is ready for half an hour.

When cold cut it in slices, spread jam on each slice; cover it with jam, and break vermicelli over it. Three eggs will make a nice pudding.

Snow Cheese.

Grate the peel of two large lemons with lump sugar; as you do it put the sugar into half a pint of sherry, to which add the juice of the lemons, and a pint and a half of good cream. Let all stand ten minutes; then whisk until it appears firm.

Simple Pudding.

Chop fine six ounces of suet, mix with nine ounces of flour, six ounces of treacle, a small tea-cupful of currants, a little salt. Boil four hours in a well-buttered basin.

Snow Eggs.

Prepare apricots with wine, lemon, etc., as for velvet cream; beat up the whites of nine or ten eggs to snow froth; have ready some boiling milk, and put it to the eggs, a spoonful at a time. Let them boil for a few minutes, then put them on a sieve or clean cloth to dry; lay them lightly on a dish with custard over.

Super-excellent Pudding.

Cut three ounces of candied orange peel and citron mixed into very thin slices; melt six ounces of fresh butter, add to it five ounces of powdered white

sugar, and the yolks of six eggs well beaten; make these ingredients hot, and pour them over the peels; stir all together till nearly cold, that the peels may not all lie at the bottom. Line a dish with rich paste, and bake half an hour.

Sago Jelly.

Boil a tea-cupful of sago in three pints and a half of water till quite thick; when cold add a pint of raspberry juice pressed from fresh fruit, or half the quantity of raspberry syrup; sweeten to taste with white sugar; boil it all quickly for five minutes, and put it into a shape which has been steeped in cold water. Pour a little cream over the jelly in the dish.

Southover Pudding.

Mix together ten ounces of grated bread, half a pound of suet finely chopped, half a pound of moist sugar, the rind and juice of a large lemon, and one egg. Well mix all together; add a table-spoonful of brandy, and boil one hour in a buttered basin.

Sussex Hard Pudding.

Take a pound of flour, half a salt-spoonful of salt, and half a pint of cold water. Mix to a smooth dough, and form into a bolster shape or small round dumplings. Drop into boiling water, and boil three quarters of an hour. Serve with cold butter.

Snow Pancakes.

Make a stiff batter with four table-spoonfuls of flour and half a pint of milk; then add four large spoonfuls of clean snow and a pinch of salt. Fry quickly in boiling lard, and serve quickly. Squeeze lemon juice over and brown sugar.

Small Marmalade Puddings.

Two eggs, and their weight in butter and sugar; six large spoonfuls of fine grated bread, four table-spoonfuls of lemon or orange marmalade. Well beat the eggs; then add the sugar and butter, bread crumbs, and marmalade; beat all together for several minutes. Pour into small buttered tins, and bake for twenty minutes.

Small Baked Batter Puddings.

Three quarters of a pint of milk, two eggs, and enough flour to make a stiff batter; add the milk to the flour by degrees, stirring all the time, so as to make it smooth; then add the eggs well beaten. Pour into buttered patty-pans three parts full. Bake a pale brown. Serve on a clean napkin, and place a spoonful of jam on each pudding.

Stone Cream.

Half an ounce of isinglass, one pint of cream, a quarter of a pint of milk, half a glass of white wine

or brandy. Dissolve the isinglass in a small quantity of water; then boil it with the milk and cream for a quarter of an hour. Pour it into a wide jug, and stir it till nearly cold, then add an ounce of white sugar. Put some apricot or any nice jam into a glass dish; grate a little lemon peel over it, and a squeeze of the juice; then pour the cream upon it.

Small Oswego Puddings.

Eight ounces of prepared corn, six ounces of white sugar, four ounces of butter, a small tea-spoonful of baking powder, three eggs well beaten. Mix the dry ingredients well together; then add the eggs. Bake in buttered patty-pans twenty minutes. Turn them out of the tins, and place them on a dish with a spoonful of any kind of preserve on each one.

Saffron Pudding.

Mix half a pound of suet cut small with half a pound of flour and quarter of a pound of fine bread crumbs, a tea-spoonful of ginger and half one of salt, and a quarter of a pound of sugar; in a pint of milk or cream boil a table-spoonful of saffron until the liquid is bright yellow; take out the saffron, add three eggs well beaten and a glass of brandy. Mix all together, and boil in a floured cloth or buttered basin for three hours.

Sponge Pudding.

Two eggs, a quarter of a pound of flour, a quarter of a pound of butter, a quarter of a pound of pounded sugar, three drops of essence of lemon, a quarter of a nutmeg. Beat the eggs well with the sugar; then heat the butter to a cream and shake the flour in by degrees. Butter four tea-cups, and bake in rather a quick oven. Turn out and serve with wine sauce, but do not pour any into the dish with the puddings. When cold they may be eaten as cakes.

Sponge-Cake Pudding.

Steep sponge-cake in brandy. Butter a mould and stick it over with dried cherries; put the cake in, and make a custard with three whole eggs and four yolks, about half a pint of milk, and a little sugar; fill up the mould and boil it an hour. Serve with arrowroot sauce.

Sir Watkin Wynn's Pudding.

Half a pound of bread crumbs, half a pound of brown sugar, half a pound of suet, a glass of wine or brandy, one table-spoonful of orange marmalade, three eggs; put raisins round the mould. To be boiled three hours. Serve with wine sauce.

Shropshire Lemon Dumplings.

The rind and juice of a lemon, half a pound of grated bread, six ounces of suet chopped fine, half a pound of sugar, two eggs. Mix together, and boil in small cloths or a shape.

Swiss Apple Pudding.

Peel and quarter some apples, taking out the cores; put them in a pie-dish, and sprinkle them with bread crumbs and moist sugar, and small pieces of butter; repeat till the dish is full; and bake a nice brown all over.

Suffolk Pudding.

Eight large apples, a quarter of a pound of moist sugar. Take the core carefully out of the apples without breaking them; and fill up the empty space with the sugar; place the apples with the eye upwards in a pie-dish; and pour over them a batter prepared with eggs and milk; and bake for an hour in a moderate oven; a little nutmeg will be an improvement.

Snowden Pudding. (No 2.)

A quarter of a pound of bread crumbs, a quarter of a pound of suet, a quarter of a pound of marmalade, half an ounce of rice flour, three ounces of white sugar, three eggs. Mix well, and boil two hours.

Scrap Pudding.

Weigh three-quarters of a pound of any odd scraps of bread, crust, or crumb; cut them small and pour on them a pint of boiling water. Let it stand till the water is cool; then press it out and mash the bread smooth with a spoon; add a tea-spoonful of powdered ginger, half a tea-cupful of moist sugar, a quarter of a pound of currants, and a tea-cupful of milk. Mix well and put into a pie-dish well buttered; flatten it down with the back of a spoon; lay some very small bits of butter on the top and bake a nice brown in a moderate oven.

Strawberry Fritters.

Make a batter with flour, a table-spoonful of salad oil, the same of white wine, and the whites of two eggs; make it soft enough to drop with a spoon; put some large strawberries into the batter, and drop a table-spoonful into the pan, in which some boiling lard or butter must be. When fried a light brown, take out and drain; sift some pounded sugar over them.

Small Cabinet Pudding.

Four penny sponge-cakes, half an ounce of ratafias, half a tea-cupful of sultana raisins, two eggs, and half a pint of milk. Well butter a small basin; lay the ratafias at the bottom; sprinkle a few raisins

over; cut the sponge-cake in slices, and fill the basin nearly full; mix the eggs and milk together, adding a little sugar and a little lemon peel. Tie a cloth over the top, and boil quickly for an hour Let it stand for a quarter of an hour for the cake to soak in the milk and eggs. Serve with wine sauce.

Strawberry Jelly.

Mash one pound of strawberries; strain the juice through a sieve. Add half a pound of sugar, and boil it. When nearly cold add one ounce of isinglass, the juice of two lemons, and a little cochineal. Strain the whole through a sieve; pour it into a mould, and ice it.

Seville Pudding.

Boil one Seville orange and beat it to a pulp; add three sponge biscuits, and four eggs well beaten; oil an ounce of butter; and sweeten with sugar to taste; mix all well together. Line a dish with tart paste; and bake half an hour.

Savoy Pudding.

Rub six ounces of Savoy cakes to crumbs; cut into small pieces a quarter of a pound of mixed candied peel; beat a quarter of a pound of fresh butter to a cream, and the yolks of four eggs well beaten. Mix these ingredients together; add two

ounces of sifted loaf sugar, two table-spoonfuls of brandy, and a quarter of a pint of new milk; beat for ten minutes. Let it stand an hour to soak; then beat ten minutes more. Butter a pie-dish; put in the pudding; and bake in a quick oven for half an hour. Whisk the whites of the eggs to a stiff froth, and place over the top of the pudding; put it again into the oven for five minutes. Then serve.

Suisse Pudding.

Four ounces of bread crumbs, four ounces of loaf sugar, two ounces of grated cocoa-nut, six ounces of dried cherries, six ounces of beef suet chopped fine, the milk of the cocoa-nut, or half a pint of new milk, and three eggs well beaten. Mix well, and let it stand for one hour; beat the mixture again for ten minutes; put into a buttered basin; tie a cloth over; plunge it into boiling water, and keep boiling for three hours. Turn out carefully; and serve with wine or lemon sauce, or cocoa-nut sauce.

Tipsy Cake Pudding.

Take six penny sponge-cakes and cut them in half long ways; place raspberry or any other preserve between, and lay them in rather a deep dish; pour over them a wine-glassful of brandy and water (equal parts). Then make a custard with the yolks of three eggs and rather more than half a pint of milk,

sweetened and flavoured to taste; pour it over the cakes. With a whisk beat up the whites of the eggs to a strong froth, and pour lightly on the top of all.

The Curate's Pudding. (Miss Acton.)

Wash, wipe, and cut into short lengths some sticks of rhubarb; put a layer into a pie-dish, and cover with two spoonfuls of moist sugar; cover these with part of a penny roll cut thin; add another thick layer of rhubarb; cover this last with a layer of bread crumbs, and sprinkle moist sugar over it and a little clarified butter. Forty minutes will bake it. Serve either hot or cold.

Treacle Pudding, Baked.

Take a pie-dish and lay at the bottom of the dish a thin layer of puff paste; pour on it some good treacle sufficient to cover the paste; then take another thin layer of puff paste, then a layer of treacle, and so on till the dish is full; the top layer of paste to be rather thicker than the others. To be baked in a brisk oven a light brown colour.

Thorpe Pudding.

Put a layer of preserve at the bottom of a pie-dish, and cover it with grated bread crumbs nearly an inch thick; pour over them a custard made with two eggs and a pint of milk. Bake in rather a cool oven twenty minutes.

Treacle Pudding, Boiled.

Half a pound of flour, half a pound of treacle, half a pound of suet chopped very fine, a little candied lemon peel, two eggs, and three table-spoonfuls of milk. To be boiled three or four hours.

The Rajah of Mysore's Pudding.

Beat eight eggs very well; put them into a sauce-pan with a quarter of a pound of sugar, the same of fresh butter, and two large spoonfuls of marmalade, with some grated nutmeg; keep it stirring till it thickens; then set it in a basin to cool. Put a rich paste round the dish and pour in the pudding. Bake in a moderate oven.

The Peasant's Christmas Pudding.

A pound and a half of flour, a pound of suet finely chopped, a pound and a quarter of raisins stoned, half a pound of currants, six ounces of sugar, six ounces of potatoes mashed smoothly, a small nutmeg, a quarter of a tea-spoonful of salt, about the same quantity of ginger, and of cloves powdered. Mix these ingredients thoroughly with four eggs well beaten, and added to rather more than a quarter of a pint of milk. Tie the pudding in a cloth well floured, and boil it four hours and a half.

Tapioca Pudding, Baked.

A quarter of a pound of tapioca, one pint of milk, four eggs, two and a half ounces of loaf sugar, one tea-spoonful grated lemon peel. Wash the tapioca and let it gently simmer in the milk till soft; butter a pie-dish and pour in the mixture. Bake in a moderate oven from half to three quarters of an hour.

Treasury Pudding.

Seven sponge-cakes of the oblong small ones, three ounces of ratafia cakes, two ounces of dried cherries, one pint of milk, five yolks of eggs, three whites of ditto, one wine-glassful of brandy and wine, a small quantity of orange-flower water. Place the mixture, after it is well mixed, in a pie-dish well-buttered, and bake in a slow oven. Be very careful not to let it burn.

The Duchess's Pudding.

Mix with half a pound of potatoes, very smoothly mashed, three quarters of a pound of mince-meat, the grated rind of half a lemon, a dessert-spoonful of sugar, and four eggs. Pour the whole into a well-buttered dish, and put on the top clarified butter and sugar. Bake the pudding for an hour and twenty minutes.

The Empress's Pudding.

Cut four slices of sponge-cake about an inch thick, and of an oval shape, each slice a little smaller than the others. Spread a thick layer of apricot jam upon the first and largest slice, then lay the next sized slice upon it; spread this with strawberry jam, and cover with the next piece; spread with apple jam, and cover with the smallest size. Press the top lightly with the hand, and with a sharp knife cut away the middle part, so as to leave a wall about two inches and a half thick. Mash up the part removed with equal quantities of white wine and brandy, enough to flavour well, and stir in some thick custard. Then pour this into the middle of the cake. Whip the whites of two eggs into a froth; pour over the whole; shake a little sifted sugar over. Place in a quick oven for a few minutes.

Transparent Pudding.

Put into a pan four well-beaten eggs, with a quarter of a pound of fresh butter and a quarter of a pound of powdered white sugar; stir over the fire until it begins to thicken. Let it cool; edge a pie-dish with puff-paste; pour in the mixture; grate a little nutmeg over, and bake for twenty minutes.

The General's Pudding.

Eight ounces of bread crumbs, six ounces of suet

chopped fine, three and a half ounces of sugar, three beaten eggs, the rind and juice of two lemons. Mix all well together, and bake in a buttered dish. Turn out before serving.

Thick Cream.

Boil a laurel, peach, or nectarine leaf in a pint of cream; strain it; and when cold add the yolks of three eggs well beaten, two ounces of white sugar, and half a wine-glass of brandy stirred quickly in. Scald over the fire till thick, stirring all the time. Have ready a glass or china dish with four macaroon cakes at the bottom. Pour in the cream; when cold ornament the top with ratafia cakes.

Tapioca Pudding, Steamed.

Boil one pint of milk with a piece of lemon peel, then add two ounces of tapioca; boil till tender; add two eggs and one ounce of butter, ditto of sugar. Pour into a buttered mould, and steam for half an hour.

Turkish Pudding.

Boil a tea-cupful of rice as you would for currie; when cold mix it with the same quantity of figs chopped up, an ounce of butter, or two ounces of suet cut very fine, three ounces of moist sugar, and one egg well beaten. Mix all together, and tie it up

in a well-floured cloth. Boil one hour, and serve with sweet sauce.

Tea-Cake Pudding.

Cut a tea-cake in four pieces, and slightly butter each slice; place the top slice at the bottom of a buttered basin; cut up an ounce of candied peel, and sprinkle some on the cake; put in another slice of cake and more peel, and so on until the basin is nearly full; then beat up two eggs with half a pint of milk sweetened to taste, and pour gently on to the cake. Tie a floured cloth over the top, and boil one hour.

The Lady of Arundel's Pudding.

Take a quart of cream; put thereto a pound of beef-suet minced small; season it with nutmeg, cinnamon, and rose-water; put to it eight eggs and but four of the whites; add two grated manchets. Mingle them all well together, and put them in a buttered dish. Bake it, and being baked sift on sugar and serve.

University Pudding.

Take one pound of bread crumbs, half a pound of finely-chopped beef-suet, half a pound of beef-marrow, half a pound of raisins stoned, half a pound of cleaned currants, two ounces of sweet almonds pounded, one table-spoonful of flour, a quarter of a

pound of citron cut in small pieces, a salt-spoonful of salt, half an ounce of ground ginger, half a nutmeg grated, half a pound of moist sugar, five eggs well beaten. Boil it in a shape for four hours.

Universal Pudding.

Take a pound of flour, and half a pound of suet chopped fine, and a pinch of salt. Well mix together; then add half a pound of raisins. Mix with water to a stiff paste, roll in the shape of a bolster. Tie it in a floured cloth, and boil two hours.

Vermicelli Pudding.

A quarter of a pound of vermicelli, two ounces of loaf sugar, four eggs, one pint of milk. Boil the milk with a little lemon peel and cinnamon; strain, and add it to the vermicelli, which must be simmered in it about ten minutes. When lukewarm add the eggs; stir till well mixed, and bake for half an hour in a gentle oven.

Victoria Pudding.

Four ounces of citron, four ounces of preserved cherries, nine of green-gages split, three ounces of fresh butter, half an ounce of Jordan almonds, two table-spoonfuls of moist sugar, four penny sponge-cakes soaked in milk, two eggs, and a small quantity of nutmeg, lemon peel, and juice; the citron to be

cut in small pieces, almonds split. To be made in a plain mould lined with the ingredients, and part mixed. To be steamed two hours, and served with sauce of equal parts of thin arrowroot and red-currant jelly.

Velvet Cream.

To a pint of cream put a quarter of an ounce of isinglass, a little sugar, stirring it over the fire until dissolved; take it off the fire, and strain it when almost cold. Have your dish prepared with three table-spoonfuls of lemon juice and a little peel grated, some apricot jam, and two table-spoonfuls of white wine. Pour your cream over it. This is better made the day before wanted.

Vicarage Pudding.

A quarter of a pound of flour, a quarter of a pound of chopped suet, a quarter of a pound of currants, a quarter of a pound of raisins, one table-spoonful of moist sugar, half a tea-spoonful of ground ginger, half a tea-spoonful of salt. Stone the raisins; mix all the ingredients well with a clean knife; dip the pudding-cloth into boiling water; wring it out, and put in the mixture. Boil for three hours, and serve with sifted sugar.

Venice Pudding.

Make a custard of five eggs, half a pint of milk

sweetened to taste, and flavoured with lemon or bay leaf. When nearly cold pour it into a mould, soak a sponge biscuit and a half in brandy or wine; let it float on the custard. When quite set cut some preserved fruit, such as pine, in pieces, and drop into the mould. To be turned out when required.

Vanilla Soufflé.

Mix a quarter of a pound of butter with half a pound of flour. Place in a stew-pan a pint of milk, a stick of vanilla, and two ounces of white sugar. Let it boil; take it off the fire, and when nearly cold pour the milk on the flour and butter; place it on the fire, and let it boil five minutes; then stir in the yolks of four eggs; take it off the fire, and let it stand to get cold; then stir in quickly the whites of four eggs well whipped. Place the mixture in a dish edged with puff-paste. Bake three quarters of an hour. Serve directly.

Venus Pudding.

One pint of milk, and half an ounce of isinglass, two ounces of white sugar, and a stick of vanilla, put into a clean saucepan and brought slowly to a boil. Place six sponge fingers and one ounce of ratafia cakes in a mould; take the vanilla out of the milk, and pour the mixture hot over the cakes. When quite cold turn out.

Vanilla Pudding.

Boil a stick of vanilla in a quarter of a pint of new milk, sweetened with white sugar. Dissolve an ounce of isinglass in a pint of water; mix with the milk, and add half a pint of cream; stir until nearly cold; butter a plain mould or basin; split some sponge-cakes and pack them close, the brown outside. Pour the liquid in the centre, then set in a cool place, and turn out when required.

Very Good Pudding.

Six apples, two table-spoonfuls of finely chopped suet, three eggs, three table-spoonfuls of flour, one pint of milk, and a little grated lemon peel. Mix the flour to a batter with the milk, a little at a time until smooth; add the eggs well beaten. Pour the batter into a buttered pie-dish. Cut the apples in halves and take out the cores; lay them in the batter; shake the suet on the top and the lemon peel. Bake for one hour. Cover with sugar on the top when done.

Very Rich Lemon Pudding.

Take the rind and juice of two lemons, half a pound of loaf sugar, quarter of a pint of cream, the yolks of six eggs, two ounces of almonds, half a pound of butter melted. Blanch and pound the

almonds. Stir all well together; line a pie-dish with puff-paste; pour in the mixture; and bake for one hour.

Vanilla Cream Puffs.

Mix smoothly two ounces of flour with half a pint of milk and half a pint of cream, two ounces of butter beaten to a cream, four ounces of white sugar, six eggs, and five or six drops of essence of vanilla. Line some moulds with puff-paste; fill them three parts full with the cream, and bake for half an hour.

Vermicelli Pudding, Steamed.

Boil one pint of milk, with a pod of vanilla; add two ounces of vermicelli, an ounce of white sugar, and half an ounce of butter. Take out the vanilla; add two eggs well beaten to the pudding. Pour into a buttered mould, and steam half an hour.

Willick Pudding.

Two eggs, two ounces of lump sugar, two ounces of flour, two ounces of butter. Gently melt the butter; stir in the flour; and add the eggs and sugar; beat all well together; and bake in little tins or cups well buttered. Serve with wine sauce.

Welsh Pudding.

Melt half a pound of fresh butter; beat with it the yolks of eight and whites of four eggs; mix in six ounces of loaf sugar, and the rind of a lemon grated. Put a puff paste into a dish for turning out, and pour the above in, and nicely bake it.

Wimborne Puddings.

Take the weights of three eggs in their shells of flour, butter, white sugar pounded, and currants. Mix the butter in a hot basin with the sugar; then stir in the eggs, which must be first beat, the yolks and whites separately and then together, into a froth; then shake the flour in, a little at a time; and then the currants, stirring it all the time, and beating it till it is quite light. The flour and currants should be well dried before the fire. It should be put in cups or tins, and baked directly in rather a quick oven.

Whole Rice Blancmange.

Put a tea-cupful of whole rice in the least water possible till it almost bursts; then add half a pint of milk, and boil it until it is quite a mash, stirring it all the time it is on the fire. Dip a shape in cold water, and pour in the rice hot; let it stand until quite cold, and then turn it out. Stewed fruit or

preserve to be eaten with it, or a custard poured over.

Wellington Puddings.

The crumbs of one penny loaf steeped in a pint of new milk boiling hot, four eggs, four ounces of suet or butter, four ounces of sugar, four ounces of currants, a little nutmeg and lemon peel grated; this makes six puddings. To be baked half-an-hour in cups. Two laurel leaves put on the bread when the milk is poured on it is a great improvement.

Walpole Pudding.

Scald six quinces until quite tender; pare them very thin and scrape off the pulp with a silver knife; add two ounces of white sugar, and half a tea-spoonful of ginger. Beat up the yolks of four eggs well; and add them to a pint of cream; then stir into your quince paste, so that the whole may be pretty thick. Line a buttered mould with a light paste, pour in the pudding, and bake a pale brown.

Windsor Pudding.

Shred half a pound of suet very fine, grate into it half a pound of French roll, a little nutmeg, and the rind of a lemon, add to these half a pound of minced apples, the same of currants, and raisins stoned and chopped, a glass of raisin wine, five eggs well beaten,

and a pinch of salt. Pour into a buttered basin; and boil three hours. Turn out, and sift white sugar over the top. Wine sauce if approved.

Wiltshire Pudding.

Two well-beaten eggs, one pint of new milk, sufficient flour to make a thick batter, half a salt-spoonful of salt; beat it for five minutes; stir in gently a tea-cupful of red currants picked from their stalks, and half a cup of raspberries. Boil in a cloth for one hour and a half. Cut in slices, and serve with brown sugar and cold butter.

Water Pudding.

Eight table-spoonfuls of cold water, the juice and rind of one lemon, a quarter of a pound of sugar, one ounce of butter; the yolks of four eggs, and the whites beaten to a froth. Mix all well together, and bake in a buttered pie-dish one hour in a slow oven.

Whip Syllabub.

Three pints of cream, one pint of white wine, three whites of eggs beaten to a strong froth, a little ratafia or rose water; beat it until it falls from the whisk in a froth.

Welbeck Pudding.

Lay some stewed apples in a dish. Mix four

table-spoonfuls of arrowroot with a little cold milk; boil a pint of milk with two ounces of white sugar and a strip of lemon peel; take out the peel when the milk boils, and pour on the arrowroot; put back the arrowroot into the sauce-pan, and boil for three minutes. Pour it on the apples, and serve cold.

Warwickshire Puddings.

Take a quarter of a pound of butter, and the same of white sugar. Put both into a basin, and beat well with a wooden spoon; then add a quarter of a pound of flour, four beaten eggs, two large spoonfuls of cream or milk, half a wine-glass of brandy, an ounce of candied peel cut fine, the juice of a lemon and half the peel grated. Stir well together. Bake in small cups or tins. Serve with lemon sauce.

York Pudding.

One pint of milk or cream, one ounce of butter, one large cupful of grated bread, four yolks of eggs and one white, one glass of brandy, a quarter of a pound of currants, or rasins stoned. Butter a basin well before pouring the pudding in. The cream or milk must be poured hot on the bread and allowed to get cold before adding the eggs. Sweeten to taste and boil the pudding one hour.

Yeast Dumplings.

Make a very light dough with yeast, as for bread. Let it rise an hour before the fire. Twenty minutes before you are to serve them have ready a large sauce-pan of boiling water; make the dough into balls the size of a large apple; throw them in, and boil twenty minutes. Stick a clean fork into one, and if it comes out clear it is done.

Yorkshire Pudding.

Four table-spoonfuls of flour, two eggs, a tea-spoonful of salt, and a pint of milk, so as to make a rather stiff batter. Beat it up well; put a dish under the meat and let the drippings drop into it till quite hot, and well greased; pour in the batter. When the upper surface is brown, turn it and brown the other side. It will take two hours.

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